



# Peach & Passionfruit Brioche Trifles

with Coconut Caramel

Grab your Meal Kit with this symbol



Shredded Coconut



Coconut Milk



Tinned Peaches



Brioche Slices



Passionfruit



Thickened Cream



Greek-Style Yoghurt

Prep in: **20 mins**  
Ready in: **20 mins**  
(plus **6 hours** or overnight to set)

With luscious layers of coconut caramel, cream and juicy peaches, these make-ahead trifles are truly delicious!

### Pantry items

Brown Sugar, Butter



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Kitchen scales · Electric beaters (or a metal whisk) · 4 serving glasses or jars

## Ingredients

	4 People
shredded coconut	1 medium packet
coconut milk	1 medium tin
<b>brown sugar*</b>	100g
<b>butter*</b>	50g
thickened cream	1 medium packet
Greek-style yoghurt	1 large packet
tinned peaches	1 medium tin
brioche slices	4 slices
passionfruit	1

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2120kJ (506Cal)	693kJ (165Cal)
Protein (g)	7.2g	2.4g
Fat, total (g)	33.8g	11.1g
- saturated (g)	24.1g	7.9g
Carbohydrate (g)	56.4g	18.4g
- sugars (g)	43.1g	14.1g
Sodium (mg)	215mg	70mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Make the coconut caramel

- Heat a large frying pan over medium-high heat. Toast **shredded coconut** until golden, **2-3 minutes**. Transfer to an airtight container until you are ready to serve.
- Return pan to medium-high heat. Add **coconut milk**, the **brown sugar** and the **butter** and stir to melt. Simmer until reduced and turned to caramel, **5-6 minutes**. Transfer to a bowl and set aside to cool.

**TIP:** Prepare the trifles a day in advance!



## Assemble the trifles

- Drain **tinned peaches**. Roughly chop **brioche slices** and **peaches**. Halve **passionfruit** and scoop the pulp into a small bowl.
- In four glasses or jars, layer some of the **brioche**, **coconut caramel**, **whipped cream**, **peaches** and **passionfruit pulp**.
- Repeat the layers with the remaining ingredients, making sure you finish with the **cream**. Refrigerate for **6 hours** or overnight.



## Whip the cream

- While caramel is cooling, place **thickened cream** and **Greek-style yoghurt** in a large bowl. Whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

**TIP:** If you don't have electric beaters, use a metal hand whisk!

**TIP:** For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!



## Serve up

- When the trifles have set and you are ready to serve, sprinkle toasted coconut over peach and passionfruit brioche trifles. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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