## Lemon, Orange and Passionfruit Flummery

### Ingredients from OUR garden:

| 3 passionfruit pulp | 2 tablespoons passionfruit pulp, extra, to serve |

### Other ingredients:

| (1/2 cup) caster sugar | 1 TBS powdered gelatine | 2 oranges | Whipped cream, to serve |
| 2 tablespoons plain flour | (1 cup) water | 1 lemon, |

### Equipment needed:

- Chopping boards
- Knives
- Juicer
- Medium saucepan
- Whisk
- Wooden spoon
- Glass bowl
- Serving bowl
- kitchen aid
- Small plastic bowl
- Spoon

### Method:

1. Cut passionfruit carefully and scoop into small plastic bowl.
2. Cut oranges and juice them. Pour juice into the saucepan.
3. Cut lemons and juice them. Pour juice into the saucepan.
4. Place the ½ cup sugar, 2 TBS flour, 1 TBS gelatine and 1 cup water in saucepan.
5. Use a balloon whisk to whisk until well combined. Bring to the boil over medium heat, stirring constantly. Simmer for 2 minutes.
6. Pour the mixture into glass bowl and place in the fridge for 1 hour or until the mixture begins to set around the edges. Stir in the passionfruit. Use kitchen aid (on low) to beat for 15 minutes or until the mixture is thick and pale.
7. Pour the mixture into serving bowl. Cover the glass tightly with plastic wrap and place in the fridge for 1-2 hours or until the mixture is set.
8. Serve topped with whipped cream and with extra passionfruit pulp.

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**Focus keeper:**

**Quiet Captain:**

**Materials Monitor:**