

More than 1 hour

Serves 8-10

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Ingredients:

Granadilla curd:

- 1 tub (240g) granadilla pulp
- ¼ cup (50g) sugar
- Juice (60ml) and grated peel of 1 lemon
- 4 egg yolks, whisked
- ⅓ cup (80g) butter

Vanilla crumble:

- ½ cup (125g) cold butter, cubed
- 1 cup (150g) cake flour
- ½ cup (100g) sugar
- Seeds of ½ vanilla pod or 2 tsp vanilla extract

Mousse:

- 2 cups (300g) white chocolate, chopped
- 2 Tbsp (30ml) canola oil
- ¼ cup (60ml) cream + 1½ cups (375ml) for whipping
- 4 egg yolks, whisked
- 2 gelatine leaves, soaked in cold water for 5-10 minutes
- Seeds of ½ vanilla pod or 1 tsp (5ml) vanilla extract
- Fresh granadilla, for serving

Method:

1. Heat granadilla pulp, sugar, lemon juice and peel in a pot over medium heat, stirring until sugar dissolves.

2. Remove from heat and add to egg yolks in a thin stream, whisking vigorously to avoid egg scrambling.
3. Return mixture to heat, stirring for 10-15 minutes until thickened.
4. Stir in butter, remove from heat and cool curd.
5. Preheat oven to 180°C. Grease a baking tray.
6. Mix butter into flour with your hands until it resembles coarse breadcrumbs.
7. Mix in the rest of the crumble ingredients.
8. Spread onto baking tray and bake for 15-20 minutes until golden.
9. Remove from oven, set aside to cool and reduce oven heat to 150°C.
10. Toss chocolate chunks in oil and spread in a single layer on a baking tray.
11. Bake for 40-50 minutes, stirring every 10 minutes, until chocolate becomes golden and caramelised. (If lumpy, blitz to get it smooth again.)
12. Heat caramelised chocolate and $\frac{1}{4}$ cup cream in a pot over low heat, stirring until well combined.
13. Remove and cool before adding egg yolks.
14. Return to heat and stir until thickened, about 5-8 minutes.
15. Remove and cool slightly before stirring in gelatine until dissolved.
16. Add vanilla and cool completely.
17. Whisk remaining cream to medium peaks and fold through mousse.
18. Cover with cling film and set in fridge for 1 hour.
19. Smear curd on serving plates, add a little fresh granadilla and sprinkle with crumble.
20. Top with mousse and another drizzle of fresh granadilla.

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