

Under 30 minutes

(+ chilling time)

Serves 4-6

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Ingredients:

- 1 can (385g) condensed milk
- 1 tub (230g) medium or full-fat cream cheese
- Pulp of 6-8 passion fruits or 2 tubs (240g each) granadilla pulp + extra for topping (optional)
- 1 cup (250ml) cream, chilled
- Biscuits, crushed, for topping (optional) or crumble (see 'Good Idea')

Method

GOOD IDEA

To make a crumble, combine 1 cup (120g) flour and ½ cup (125ml) each butter and desiccated coconut (or shredded fresh coconut) until it resembles coarse breadcrumbs. Bake for 10-15 minutes at 180°C until golden.

1. Combine condensed milk, cream cheese and pulp until smooth.
2. Whip cream to stiff peaks.
3. Whisk ¼ whipped cream into condensed milk mixture.
4. Fold in remaining cream until well-combined.
5. Spoon into serving glasses and chill in the fridge for 1-2 hours until set.
6. Serve as is, or topped with passion fruit pulp or biscuits.

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