PASSION FRUIT RECIPES

thickens. Pour it into sterilised jars and allow it to cool slightly. Pour melted wax over the surface of the butter and cover the jars. The butter will keep for some months and makes an excellent sandwich spread.

# **Passion Fruit Jam**

Passion fruit and sugar are the only ingredients for this jam. Cut the passion fruit in halves and scoop out the pulp. Boil a quarter of the skins until they are tender and remove the soft pulp from the skins and add it to the seeds and juice. Weigh the pulp and measure out 41b of sugar for each pound of pulp. Put the sugar to warm in the oven. Boil the pulp hard for 10 minutes. Add the warmed sugar. Bring the mixture back to the boil and boil it hard, stirring constantly. As soon as the jam no longer pours from the spoon in a thin stream remove it from the heat and test it for setting by putting a spoonful on a saucer and leaving it for a minute or two. If the jam wrinkles when the saucer is tilted, it is ready to set. If not, boil it more gently until it is correct in the test. Pour the jam into sterilised jars and cover the jars.

#### Tomato and Passion Fruit Jam

 21b. of ripe tomatoes
 11b. of peeled and

 6 passion fruit
 cored apples

 31b. of sugar
 31b.

Skin the tomatoes. Slice the tomatoes and the apples and boil them together until they are soft. Add the warmed sugar and stir the mixture until the sugar dissolves. Boil it hard for half an hour; add the passion fruit pulp and boil the mixture for 5 minutes. Test it for setting. If necessary, continue to boil it until setting point is reached. Pot and seal it in the usual way.



Persimmon pie with whipped cream.

Piemelon and Passion Fruit Jam 21b. of diced piemelon Ib. of passion fruit 21b. of sugar pulp 1 lemon

Cover the melon with the sugar and stand it overnight. Slice the lemon thinly, remove the pips, and add the lemon to the melon and sugar. Bring the ingredients carefully to the boil to prevent sticking, and boil them hard for 20 minutes. Add the passion



Preserved passion fruit pulp on ice cream.

fruit pulp and boil the jam until it reaches setting point. Pot and seal it in the usual way.

#### Peach and Passion Fruit Jam

31b. of slightly underripe peaches 31b. of sugar

Peel and stone the peaches. Scoop the pulp from the passion fruit. Boil the passion fruit skins with a pint of water until they are tender, then strain them. Add the strained liquid to the peaches and boil it until the peaches soften. Add the sugar and passion fruit pulp and stir the mixture until the sugar dissolves. Boil the jam hard until it reaches setting point. Pot and seal it in the usual way.

### Preserved Passion Fruit Pulp

Make a syrup in the proportions of 1 cup of sugar to 1 cup of water. Measure the syrup and add an equal quantity of passion fruit pulp. Boil the mixture for 10 minutes. Bottle and seal it. The pulp may be used as a topping for ice cream.

## **Passion Fruit Cordial**

Pulp of 8 passion	2 teaspoons of citric
fruit	acid
2 cups of sugar	1 pint of water

Add the citric acid to the passion fruit pulp and stir the mixture thoroughly. Make a syrup of the sugar and water and add the passion fruit mixture. Bring the mixture back to the boil for 1 minute. Allow it to cool slightly, strain it into sterilised bottles, and seal it.

## **Passion Fruit Sauce**

		1 cup of water 1 dessertspoon of sugar	
1 dessertspoon of cornflour			