



Anzac Biscuit Passionfruit Cream Bites

Serves: 4

Nothing much beats the flavour of a homemade Anzac biscuit! So to commemorate this year's Anzac Day and inspired by the classic Devonshire tea, we have developed a recipe perfect for an indulgent morning or afternoon tea that incorporates homemade Anzac biscuits topped with Chantilly cream and passionfruit.

TASTE OF AUTUMN FACT

Anzac biscuits were made by mothers, wives and girlfriends as a long shelf life, high energy supplement for bread. The biscuits had to keep fresh for months of un-refrigerated travel by ship to Turkey to help feed Australian and New Zealand soldiers fighting together as the legendary Anzacs in World War 1, 1915 Gallipoli Campaign.

INGREDIENTS

- As Required - Extra Virgin Olive Oil Spray
- As Required - Baking Paper
- 1 ¼ cups Plain Flour
- 1 cup Rolled Oats
- ½ cup Caster Sugar
- ¾ cup Desiccated Coconut
- 1 ½ tbsp Boiling Water
- ½ tsp Bicarbonate of Soda
- 150gm Unsalted Butter - warm to room temperature and cut into 2cm dice
- 2 tbsp Golden Syrup
- 300ml Thickened Cream
- 5 tsp Caster Sugar
- ½ tsp Vanilla Essence
- 120gm Passionfruit Pulp in Syrup

METHOD

1. Pre-heat an oven to a moderate temperature - 160°C. Lightly spray oil and line with baking paper the required number of baking trays.
2. In a mixing bowl, add the flour, oats, the first quantity of caster sugar and desiccated coconut, then mix to combine.
3. In a second mixing bowl, add and mix the boiling water with the bicarbonate of soda until it has completely dissolved.
4. Over a moderate heat, in a saucepan, add the butter and golden syrup, stir until the butter has melted and completely combined with the golden syrup.
5. Add the bicarbonate of soda mixture to the butter and golden syrup mixture, stir until they are combined, then remove the saucepan from the heat.



6. Add the butter and golden syrup mixture to the flour mixture. Mix until combined.
7. With clean, lightly oiled hands, take a whole walnut-sized piece of the mixture and shape into a ball, place on a tray and gently press to slightly flatten. Repeat the process, allowing sufficient room (2cm) between each biscuit for the mixture to spread whilst baking. Place the tray/s into the oven and bake for 15 minutes or until the biscuits are a light golden brown colour and firm to touch, then remove from the oven and allow to cool in the tray/s for 5 minutes.
8. Remove the biscuits from the baking tray/s and place onto a cooling rack to finish cooling and crisping.
9. In a mixing bowl, add the cream, the second quantity of caster sugar and vanilla essence. Using a balloon whisk, whisk until the cream forms soft peaks. Add the passionfruit pulp and gently fold through, then cover with cling wrap and refrigerate.

TO SERVE

Place the Anzac biscuits flat side up and top each with a small dollop of the passionfruit cream, then arrange on a serving board or platter before serving.
