

Yoghurt, Passionfruit and Banana Eton Mess

75g icing sugar

2 passionfruit, plus extra to serve

125ml whipping cream

280g thick yoghurt

1 tsp vanilla-bean paste

60 grams pavlova/ dry meringue, broken into 2cm chunks

2 bananas, sliced

1. Stir half the sugar in a pan with 60ml cold water over low heat until sugar dissolves. Increase heat to medium-low and simmer, without stirring, for 1 minute, then set aside to cool.
2. Stir passionfruit pulp into cooled syrup, then set aside.
3. In a large bowl, whip cream to soft peaks with a whisk or electric beaters.
4. Fold in yoghurt, vanilla-bean paste and remaining sugar.
5. Fold meringue into yoghurt mixture, then stir in the banana and half the passionfruit syrup.
6. Spoon into glasses, top with the remaining passionfruit syrup and serve with the extra fresh passionfruit pulp.