



Lychee Custard with Feijoa and Figs

**FRESH AS<sup>o</sup>**  
EVERYDAY GOURMET



## Lychee Custard with Feijoa and Figs

### Ingredients

100g Fresh As Lychee  
100ml standard milk  
100ml cream  
2 egg yolks  
50g white sugar  
1 gelatine leaf (soaked in cold water)  
Fresh As Feijoa Slice (to serve)  
Fresh As Lychee (to serve)  
Feijoa Sorbet (purchased from store)

### Method

Bring milk and cream close to the boil.

Blitz 100g lychees in a food processor until fine. Pour the milk and cream over the powdered lychees and allow to steep for 20 minutes.

In a bowl, whisk the eggs yolks with the sugar thoroughly until thick and pale. Add the lychee, milk and cream mixture.

Cook the mixture in a stainless steel saucepan over medium heat stirring continuously for about 5 minutes or until the mixture coats the back of a wooden spoon.

Add the gelatine mixing thoroughly to ensure the gelatine is fully dissolved. Strain the mixture through a fine sieve and chill in desired moulds over an ice bath until cool. Refrigerate for a couple of hours or until set.

Serve with extra Fresh As Lychee, Fresh As Feijoa Slice, feijoa sorbet and figs.

### Serves 6

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