

## FEIJOA GRATIN

### Ingredients:-

- Feijoa flesh 500g
- Eggs 3
- Ground Almonds 1 ½ tbsp
- Vanilla essence a few drops
- Cream 200mls
- Castor sugar 2 tbsp

### Method:-

- Preheat oven to 180
- Arrange feijoas in a shallow gratin dish
- Whisk eggs, ground almonds, vanilla, cream & 2 tbsp caster sugar
- Bake for 25-30 mins until almost set
- Then turn the oven to grill & quickly brown top
- Allow to cool