

FEIJOA YOGHURT SLICE

INGREDIENTS:-

- Coconut biscuits
- Butter 100g
- Feijoa's in their own juice 820g
- Clear honey 2 tbsp
- Natural unsweetened yoghurt 1 $\frac{3}{4}$ cups
- Eggs 2
- Desiccated Coconut $\frac{1}{4}$ cup

METHOD:-

- Finely crush biscuits
- Melt butter in a saucepan, remove from heat, stir in crushed biscuits & mix well
- Press biscuits mixture evenly over the base of an 18cm x 28cm sponge roll tin
- Refrigerate while preparing filling
- Place fruit into blender or food processor, blend until smooth
- Push through a fine sieve
- Put puree into clean bowl of blender or food processor
- Add honey, yoghurt, eggs & process until smooth
- Spread yoghurt mixture over biscuit base
- Bake at 180 deg C for 30 mins or until set
- Cool – Refrigerate several hours before serving
- Sprinkle toasted coconut over & cut into slices
- To serve as a dessert, add on a few slices of feijoa to garnish
- Serves 4 - 6