



**READY TO COOK**  
BY HARRIS FARM

# FUYU BRULEE WITH COCONUT YOGHURT AND HONEY CASHEWS



**PREP**  
15 min

**COOK**  
45 min

**SERVES**  
6

## INGREDIENTS:

- > 3 Fuyu
- > 6 Tbsp Coconut Yoghurt
- > 4 Tbsp Desiccated Coconut
- > 4 Tbsp Honey Cashews
- > 5 Tbsp Raw Sugar

## METHOD - GET COOKING!



**1** Preheat the oven to 200°C. Cut the fuyu in half and place face-up on a lined baking tray. Roast for 30 minutes until softened. Remove from the oven and transfer to the fridge to cool for 1 hour or until cold.

**2** Meanwhile, spread the desiccated coconut on a baking tray and roast for 3-5 minutes until golden. Remove from oven and set aside. Roughly chop the honey cashews and set aside.

**3** Switch the oven to grill function. Sprinkle each fuyu with raw sugar to form a thin layer.

**4** Place the tray with the Fuyu fruits close to the grill element and caramelize the sugar for 5-10 minutes until golden brown. Alternatively, use a blow torch for caramelisation. Serve the fuyu fruit with coconut yoghurt, chopped honey cashews, and roasted coconut.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

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