



Autumn fruit platter with macadamia nuts chocolate bark

SERVINGS

8 people

COURSE

Dessert, Snack

PREFERENCE

Vegetarian

PERFECT FOR

Celebrations,
Entertaining,
Healthy Snack

SKILL LEVEL

Easy

INGREDIENTS

Passionfruit sauce

- 1 cup white sugar (225g)
- 4 passionfruits

Fruit platter

- 6 small figs
- 350 g green grapes
- 350 g black grapes
- 4 plums halved, stones removed
- 3 kiwi fruit peeled, sliced into rounds
- 1 punnet each of raspberries, strawberries, blueberries and blackberries

Macadamia chocolate bark

- 4 200g blocks of your favourite chocolate (we used dark, milk, white and Cadbury Caramilk)
- 2 cups roasted salted macadamias (290g)

Whipped honey ricotta

- 375 g fresh ricotta
- $\frac{1}{3}$ cup thickened cream (80ml)
- 3 tbsp Australian honey (60ml)

INSTRUCTIONS

- . For the passionfruit sauce, place the sugar in a small saucepan with $\frac{3}{4}$ cup (180ml) water. Stir over medium heat until the sugar is dissolved. Bring to the boil. Boil gently for 5-8 minutes until the syrup has reduced and thickened slightly. Remove from the heat and stir through the passionfruit pulp. Refrigerate for 2 hours until cold.
- . For the macadamia chocolate bark, line a tray with baking paper. Preheat oven to 50°C fan forced. Remove the blocks of chocolate from their wrapping. Place side by side onto the tray, breaking rows as needed to fit the tray. Place into the oven for 5-10 minutes until the chocolate is melted but still holding shape. Remove from the oven. Swirl the chocolate with a spoon or fork to create a marbled pattern. Scatter over the macadamias, gently pressing them into the chocolate. Refrigerate until set. Break into pieces.
- . For the whipped honey ricotta, combine all the ingredients in a bowl and beat with a hand mixer until almost smooth (this can also be done in a food processor). Spoon into a bowl, refrigerate until you are ready to serve.
- . To serve, arrange the fruit and macadamia chocolate bark onto a large platter or board. Serve with passionfruit syrup and whipped ricotta.

NOTES



RSCO
LIMITED

PREMIUM MACADAMIA
PROCESSING