

tamarillo fool.

Place tamarillos into a baking dish lined with baking paper that goes up the sides.

Place tamarillos cut side down, sprinkle with $\frac{1}{4}$ cup brown sugar $\frac{1}{4}$ cup honey. Cover the dish with foil and bake at 180 degrees celsius. Until the tamarillos are soft about 40 minutes. R

Allow to cool then scoop the tamarillo flesh out of the skin, discard the skin.

Mash the flesh lightly, add the syrup and 4 cups of yoghurt, blend or swirl through.

Place a dollop onto our plum streusel cake.