



## HONEY STEWED FEIJOAS

**Season:** *autumn*

**From the garden:** *feijoas, honey*

**Type:** **dessert, breakfast**

**Difficulty:** *easy*

**Country of origin:** **New Zealand**

**Serves:** *40 tastes*

**Source:** Andrea Habacht, GTT coordinator, Oropi School

### Equipment

- \*chopping board
- \*knife
- \*cooking pot
- \*slotted spoon
- \*measuring cup
- \*teaspoon
- \*glass bowl

### Ingredients

- \*1,5 kg feijoas
- \* $\frac{1}{2}$  cup honey
- \*1 cup water

### Method

1.chop feijoas in half and scoop out flesh

**2.heat water and honey in cooking pot until boiling and add feijoas**

**3.cook for 5-10 min until soft but not mushy.**

**4. remove feijoas with a slotted spoon and place in bowl. reserve syrup for drizzling over waffles and feijoas.**

**Skills:** *slicing, scooping, measuring.*