

Raspberry, Pistachio & Lemon Curd Trifle



Mrs Darlington's

SIGNATURE RECIPE SERIES

A quintessential dessert with a twist, consisting of limoncello, lemon curd soaked sponge, creamy custard, pistachios, raspberries and whipped cream.



Mrs Darlington

Serves: 8

Preparation Time: 25 minutes

Ingredients:

- 1 Madeira cake, approx. 300g /10oz.
- 5 tbsp Mrs Darlington's Legendary Lemon Curd
- 300g / 10oz raspberries
- 1 tsp vanilla extract
- 3 tbsp limoncello
- 100g / 4oz shelled pistachios, finely chopped
- 400g / 14oz ready-made, fresh custard
- 300ml / 10 fl oz double cream
- 2 tbsp caster sugar

Instructions:

- Slice the madeira cake through the middle lengthways, spread one half with Mrs Darlington's lemon curd and place the other half back on top. Now cut the cake into smaller finger size pieces and line the bottom of a trifle bowl so it's completely covered in cake. Squash the cake pieces in so there are very few gaps.
- Mash half the raspberries in a bowl with a fork and stir in the limoncello and vanilla extract. Evenly spoon this over the sponge. Top with more raspberries, saving some for decorating the top. Add a scattering of pistachios.
- Stir most of the remaining pistachios into the custard, then spoon over the fruit and sponge.
- Whip the cream and caster sugar in a large bowl until holding soft peaks. Spoon over the trifle. Top with the reserved pistachios and the remaining raspberries.

Mrs Darlington's top tip "Omit the limoncello if serving to children and add lemon juice instead".