

# Raspberry, Pistachio & Lemon Curd Trifles



**Makes 6**

**Prep 20 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

1 Madeira cake (about 200g)

5 tbsp lemon curd

300g raspberries

1 tsp vanilla extract

3 tbsp limoncello

100g skinless green pistachios, finely chopped

400g thick custard

300ml double cream

2 tbsp icing sugar

1. Cut the Madeira cake into 1 cm thick slices and sandwich pieces together using 4 tbsp of the lemon curd. Cut into small squares and pile into 4 dessert glasses or one medium trifle dish.
2. Mash half the raspberries in a bowl with a fork and stir in the vanilla and limoncello. Spoon over the sponge. Top with more halved or whole raspberries - saving some to finish - and a scattering of pistachios.
3. Spoon the custard over the fruit and sponge.
4. Whip the cream and sugar in a large bowl until thick and billowy and holding soft peaks. Spoon over the trifles. Top with the reserved pistachios, a swirl of lemon curd and the remaining raspberries.