



LEMON CURD & MERINGUE TRIFLE

A taste sensation for lemon lovers. The perfect dessert this Christmas!
Recipe from Alex Liddy Slate & Co.

Cook Time X minutes | Serves X

This trifle will only get better if refrigerated overnight so the biscuits soften. It will hold shape in the fridge for a couple of days, so is a great 'make ahead' dessert.

Ingredients

LEMON CURD

2 eggs
8 egg yolks
1 cup caster sugar
3/4 cup lemon juice
1 tbsp lemon zest
1/4 tsp salt
1/4 cup unsalted butter, cubed

MERINGUE

6 egg whites
1 1/2 cup caster sugar
1/3 cup water
1/4 cup rice syrup
1/2 tsp cream of tartar
1/4 tsp salt
2 tsp vanilla essence

TO ASSEMBLE

1/4 cup Limoncello
1/4 cup lemon juice
1 pack ladyfinger biscuits
1 tbsp lemon rind curls

Method

LEMON CURD

Whisk whole eggs, egg yolks, sugar, juice, zest and salt in a large metal bowl. Place bowl over a large pot with 2cm of simmering water inside. Beat with electric mixer until thickened (up to 12 minutes). Remove bowl from heat and beat in cubes of butter, a few at a time, until light and frothy. Cover with plastic wrap (directly onto curd surface) and refrigerate.

MERINGUE

Whisk egg whites, sugar, water, syrup, cream of tartar and salt in a large metal bowl. Place bowl over a large pot with 2cm of simmering water inside. Beat with electric mixer until sugar dissolves, and mixture is glossy and stiff peaks form. (up to 10 minutes). Remove bowl from heat and beat in vanilla essence.

TO ASSEMBLE

Combine Limoncello and lemon juice in a bowl. Separate the biscuits into 2 piles, one lot for the base and one for the middle layer. Dunk each lady finger biscuit quickly into the juice and place into your trifle bowl. Layer with half the lemon curd and then half of the meringue mixture. Repeat the biscuit layer, curd layer, and top with remaining meringue. Finish by toasting the top with a kitchen blow torch. Garnish with lemon rind curls. Enjoy!

NOTE: Limoncello is alcoholic, please seek a substitute if serving children.

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