



Peach and Lemon Curd Trifle

🕒 Prep time: 15 minutes

🍽 Serves: 6

Ingredients

2 x 410g cans **Wattie's Peaches sliced in light syrup**, drained

¾ cup lemon curd

600ml chilled custard

12 savoiarde biscuits (lady fingers)

¾ cup fresh orange juice

6 raspberries or strawberries for garnish

Method

1. Puree drained **Wattie's Peaches** in a food processor or blender.
2. Mix lemon curd into the custard.
3. To assemble dip savoiarde biscuits in orange juice to soften. Push one into the base of 6 serving dishes.
4. Spoon over Peach puree. Top with the custard mixture. Repeat the layers finishing with the custard mixture.
5. Garnish with fresh berries.

Option: Only puree one can of **Wattie's Peaches** and repeat layers using sliced peaches.