

Foodnity Recipes

Lemon Mango Passionfruit Trifle

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**Fusion** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup lemon curd (freshly made)
- [ ] 2 ripe mangoes, diced
- [ ] 1/2 cup passionfruit pulp
- [ ] 1 ready-made vanilla sponge cake, cut into 1-inch cubes
- [ ] 1 cup heavy cream
- [ ] 2 tbsp honey
- [ ] 2 tbsp powdered sugar

For the Glaze

- [ ] 1/4 cup passionfruit pulp
- [ ] 1 tbsp honey
- [ ] 1 tsp lemon juice

Instructions

1. Prepare the lemon curd: whisk together lemon juice, zest, sugar, and eggs over low heat until thick, then stir in butter and let cool.
2. In a bowl, whip the heavy cream with powdered sugar until soft peaks form; set aside.
3. Mix mango dice with honey; let sit 5 minutes so they soften and release a subtle nectar.
4. Layer a trifle dish: start with a thin spread of lemon curd, then add cake cubes, a dollop of whipped cream, mango pieces, and a drizzle of passionfruit pulp. Repeat layers, finishing with a glaze made from passionfruit pulp, honey, and lemon juice.
5. Refrigerate for at least 2 hours. Just before serving, garnish with candied lemon peel and a few fresh mint leaves.

Nutrition per serving

280 kcal	4 g	35 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake feels dry, sprinkle a tiny amount of lemon curd before layering.
- Adjust honey to taste; some mangoes are sweeter than others.
- For extra sparkle, add a spoonful of pina colada shavings on top.