



# Lemon Curd & Granadilla Fridge Cake



**Servings:** 4-6  
**Total Time:** 1 hr 30 mins  
**Resting Time:** 1 hr (to chill & set)



## METHOD

Spray a 23cm pie dish with non-stick agent.

Slice a 1½cm layer of sponge cake and press it into the bottom of the pie dish to form a solid even base covering the entire bottom of the dish.

Smother the sponge base evenly with 60g of the granadilla pulp.

In a mixing bowl, mix 100g granadilla pulp, Mascarpone cheese & lemon juice together well and then fold in the lemon curd well.

Spread the filling mixture over the cake base and drizzle the remaining 40g granadilla pulp over the top.

Chill the cake in the fridge for at least 1 hr before serving.



## INGREDIENTS

1 small sponge cake  
(about 18cm diameter & 250g)

200g granadilla pulp

250g Mascarpone cheese  
(at room temperature)  
1 tsp lemon juice

200g prepared bottled lemon curd

