

About 4 hours

Serves 6-8

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Ingredients:

- 1 packet (100g) flaked almonds, lightly toasted
- $\frac{3}{4}$  cup (180ml) fresh cream, lightly whipped
- $1\frac{1}{2}$  cups (375ml) fresh vanilla custard
- 2 extra-large egg whites
- Juice (60ml) and grated peel of 1 lemon
- 1 cup (250ml) frozen mixed berries
- $\frac{1}{2}$  cup (125ml) pineapple chunks
- 1 PnP Madeira loaf, sliced
- $\frac{1}{4}$  cup (60ml) brandy (optional)
- Fresh berries, for serving

Method

1. Line a 30cm loaf tin with cling film. Scatter almonds evenly over the base.
2. Whip cream until soft peaks form. Fold through custard.
3. Whisk egg whites to soft peak stage. Fold through custard mixture.
4. Halve custard mixture into two mixing bowls.
5. Add lemon to one half of the mixture, and berries and pineapple to the other half.
6. Pour lemon mixture into prepared tin and top with remaining berry mixture.
7. Gently press slices of Madeira loaf on top and drizzle with brandy. Wrap tin with clingfilm and freeze for 4-5 hours or until set.
8. Remove from the freezer 15 minutes before serving to ensure easy slicing.
9. Serve with fresh summer berries.

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