

Less than 1 hour (plus chilling time)

Serves 8-10

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Ingredients

Base:

- 1 box (300g) matzah, finely crushed
- ½ cup (100g) sugar
- ¾ cup (180ml) butter, melted

Filling:

- ¾ cup (180ml) milk
- ¾ cup (165g) castor sugar
- ¼ cup (60ml) cream
- 3 large egg yolks
- 2 Tbsp (30ml) potato starch
- Juice (240ml) and grated peel of 4 lemons
- 1 tsp (5ml) vanilla paste
- ½ cup (125ml) cold butter, cubed

For serving:

- Raspberries
- Handful fresh mint
- Icing sugar for dusting

Method

1. Combine the base ingredients and mix well.
2. Press into a greased 23cm round tart tin.
3. Chill in the fridge for about 30 minutes, or until firm.
4. For the filling, heat milk and sugar in a pot over medium heat, stirring until sugar is

dissolved.

5. Combine cream, egg yolks, potato starch and whisk into milk mixture.
6. Add lemon juice and grated peel and cook for about 5 minutes, whisking vigorously until thickened.
7. Add vanilla and cubed butter and whisk until melted.
8. Cool and pour over base, making sure to smooth out the top with the back of a spoon.
9. Chill in the fridge for 1 hour, or until completely set.
10. Serve topped with raspberries, mint and dusted with icing sugar.

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