

Less than 1 hour (plus chilling time)

Makes 6

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Ingredients

- 2 boxes (600g) matzah
- ¼ cup (60ml) butter, melted
- ¼ cup (60ml) sugar

Custard:

- 2 cups (500ml) milk
- ½ cup (125ml) castor sugar
- 6 egg yolks
- ¼ cup (60ml) potato starch
- 1 tsp (5ml) vanilla paste
- 3 Tbsp (45ml) butter, softened

For serving:

- Raspberries
- Mint

Method

1. Preheat oven to 180°C.
2. Brush matzah with melted butter, sprinkle with sugar and bake for 5-7 minutes.
3. Remove and cool completely.
4. Make the custard by heating milk and ¼ cup (60ml) castor sugar in a pot. Stir until sugar dissolves.
5. Whisk egg yolks, the rest of the sugar and potato starch together until smooth.
6. Vigorously stir ¼ cup (60ml) milk mixture into egg mixture.
7. Whisk the egg-and-milk mixture into the remaining milk mixture in a thin stream.

8. Cook over medium heat for 8-10 minutes, continuously whisking until thickened.
9. Remove from heat and whisk in vanilla and butter until dissolved.
10. Cool completely before using. (Place clingfilm on the surface of custard to stop a skin from forming.)
11. Transfer custard into a piping bag fitted with a star nozzle.
12. Pipe custard onto two baked matzahs and layer on top of each other.
13. Repeat with remaining matzah and custard.
14. Chill for 30 minutes.
15. Top with raspberries and mint to serve.

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