

# Pine Lime Curd & Coconut Yoghurt Pots



Preparation time:	10 mins
Serves:	4 people
User Rating:	★★★★★

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Categories: Desserts

It's summer time and you're heading over to a backyard BBQ for lunch and you've been asked to bring dessert. Not sure what to bring? We've got you.

These pine lime curd and coconut yoghurt pots are the perfect bite size desserts, and will definitely impress. The combination of the lime, pineapple and coconut flavours taste like summer in a jar.

This mouth-watering dessert is best served with seasonal fresh fruit. You could even shake it up and substitute the yoghurt for coconut ice cream or gelato - whatever your taste buds desire.

This recipe uses our delicious [pine lime curd recipe](#).



## Ingredients

- 8 sponge fingers, cut in half

- ⅓ cup (80ml) coconut white rum or orange juice
- ¾ cup [pine lime curd \(recipe here\)](#)
- 1 cup (250ml) vanilla coconut yoghurt
- 1 punnet fresh raspberries (or any berries in season)
- 1 cup finely chopped fresh pineapple
- Lime zest for garnish

Method

1. Dip 4 sponge fingers quickly into rum or orange juice, turning to coat.
2. Break fingers in half. Place 2 half fingers in the bottom of each serving glass.
3. Spoon over a heaped tbsp of [pine lime curd](#) into each glass, to cover the sponge fingers.
4. Dollop over some of the coconut yoghurt and top with raspberries and pineapple. Repeat layers one more time.
5. Garnish the top with lime zest. Refrigerate until serving.

Notes

- Find our [pine lime curd recipe here](#)
- Prepare pots at least 3 hours ahead of serving.
- Use any fruit in season.
- Substitute coconut yoghurt with coconut ice cream or gelato.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
238g	1420kj 339kcal	4.8g	18.9g	14.6g	35.8g	28.4g	126mg	3.2g

All nutrition values are per serve.