

Pine Lime Curd



Preparation time:	18 mins
Serves:	50 people
User Rating:	★★★★☆

Publication: 28 October 2021

Categories: Desserts

Is there anything more nostalgic than a pine lime splice in summer? We've got the perfect recipe to recreate this iconic dessert - and it starts with pine lime curd.

This decadent, tangy, mouth-watering dessert can be eaten straight out of the bowl or, you can whip it up to go with another sweet treat of your choosing. Whether that be pancakes or fresh fruit or even a cheesecake or scones.

We think it goes great in our easy [Pine Lime & Coconut Yoghurt Pots](#).



Ingredients

- 1 x 432g tinned pineapple rings in juice
- 3 egg yolks
- 1 whole egg
- ½ cup (110g) caster sugar
- Juice and zest of a lime
- 125g chilled butter, diced

Method

1. Place pineapple rings and juice into the bowl of a food processor. Process until smooth. Strain through a fine sieve and discard pulp. Measure out ⅔ cup of the pineapple juice.
2. Place egg yolks, egg and sugar into a saucepan and whisk until combined. Stir in ⅔ cup pineapple juice and 1 tbsp lime juice. Cook over medium-low heat, stirring for 2-3 minutes until sugar has dissolved and mixture begins to thicken.
3. Reduce heat to low and gradually add butter, 3-4 pieces at a time, whisking continuously until melted. Continue until mixture thickens and all the butter has been added. Curd is ready when it coats the back of a spoon. Pour into a clean bowl and stir through lime zest.
4. Cover the curd surface with plastic wrap to prevent it from forming a skin. Let cool to room temperature then refrigerate until cold.

Notes

- This curd can be made with fresh pineapple, but it will produce a very loose and pourable curd. To substitute fresh pineapple, process 300g pineapple flesh and strain through a fine sieve for approx. 200ml juice. Follow the recipe as above.
- Adjust sweetness and consistency by adding more of the reserved pineapple juice and lime juice.
- Make the curd in a nonreactive saucepan, such as stainless steel.
- This curd can be made in the microwave. Follow the method for ‘Easy Microwave Lemon Curd’.
- Spoon curd into airtight containers and refrigerate for up to 2 weeks.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
16g	151kJ 36kcal	0.4g	2.4g	1.5g	3.1g	3.1g	20mg	0.1g

All nutrition values are per serve.