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Trifle

Ingredients

1 sponge cake (homemade or store bought)
2fl oz. sherry (optional)
2oz. berry jam, use strawberry or raspberry or cherry jam
16oz. mixed berries (use any berries that you like)
1 pkt. whipping cream
0.5 oz. sliced almonds
For the custard
11fl oz. heavy cream
3 egg yolks
1.5 oz. sugar
Preparation Time
25
min

Preparation

- 1 Heat the cream over a low heat in a saucepan
- 2 Simultaneously cream the egg yolks and sugar in a bowl. Pour the cream over the creamed eggs and incorporate
- 3 Return to the heat and stir until the mixture thickens, do not allow it to boil
- 4 Once it is thick remove the pan from the heat and place it in iced water to cool
- 5 Cover the bottom of a glass bowl with the sponge cake and sprinkle it with the sherry. Spread the jam over the sponge. Then 1 ½ cups of berries
- 6 Pour a generous amount of custard over them. Pour another cup of berries and add more custard
- 7 Whip the whipping cream until they form soft peaks and spread it generously over the whole lot. Decorate with the remaining berries and the almonds.

Cooks Note

Preparation time: 25 minutes
