



CHRISTMAS TRIFLE

Layers of sweet goodness!









NORMAL

60 MINS

NA

Ingredients

- 300g Sponge Roll, crumbed or cut into 1.5cm slices
- 1kg Dairy Farmers Custard
- 1 packet port wine jelly
- 1 cup raspberries
- 600mL Dairy Farmers Thickened Cream
- 2 tsp vanilla essence
- 100g sugar

Instructions

- Make jelly according to packet in a large mixing bowl. Transfer 2/3 of the warm jelly to trifle dish and add raspberries. Refrigerate the trifle dish uncovered for 1.5 hours. Set aside remaining jelly in the mixing bowl at room temperature.
- 2. After 1.5 hours, remove trifle dish from fridge, and put the remaining 1/3 jelly mixing bowl into the fridge to partially set for 30-60 minutes.
- 3. Spread the Dairy Farmers custard evenly onto the jelly in trifle dish.
- 4. After the remaining jelly mixture is partially set, spoon onto the top of the custard and smooth the surface.
- 5. Sprinkle sponge roll crumbs or slices over the top.
- 6. In a large bowl, whip thickened cream with vanilla essence and sugar until it thickens and forms stiff peaks. Spoon it over the sponge roll layer. Refrigerate for an additional 3 hours to allow flavours to meld.
- 7. Top with raspberry syrup, berries or icing sugar as desired. Enjoy your simple and delicious trifle!