



Name of the recipe: Berry Trifle

Author: *Queen Margaret College Wellington, NZ, cookbook*

Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

This dessert looks amazing served in tall individual glasses or can be made as one large trifle.

Ingredients:

1. 500 grs assorted berries + 1 cup to decorate
2. ½ cup liquor of what you may have available (cointreau, sherry, port, cognac, rum)
3. 1 20 cms. sponge
4. 1 pq. berry jelly
5. 1 cup custard
6. 1 cup wholecream whipped
7. 1 handful of assorted nuts

To prepare:

1. Clean the fruit, place in a bowl, add the liquor and let soak;
2. Slice the sponge cake to fit your glass, and prepare the jelly;
3. Firmly place the berries at the bottom of the glass, pour the jelly over them and allow to set for 30 minutes;
4. Add the sponge over the jelly and pour some of the fruit juice over it;
5. Layer with custard, then sponge and finish off with the whipped cream;
6. Sprinkle the chopped nuts over the cream;
7. Keep refrigerated until time to enjoy.