



# Christmas

## CLASSIC CHRISTMAS TRIFLE

### INGREDIENTS

- 2 x packets raspberry jelly crystals
- 500 gram small strawberries
- 250 gram raspberries
- 200 gram sponge cake, cut into 3cm cubes
- 1/3 cup (80ml) sweet sherry
- 500 gram mascarpone cheese
- 2 x 500g cartons vanilla bean custard (see tips)
- 600 millilitre thickened (heavy) cream
- 2 tablespoon icing sugar (confectioners' sugar)
- 2 tablespoon flaked natural almonds, roasted

### DIRECTIONS

1. Make jelly according to directions on packet; pour into a 3 litre (12-cup) glass serving bowl.
2. Cut 250g of the strawberries in half; add to the jelly with half the raspberries. Refrigerate for 1 hour or until jelly is almost set.
3. Place cake in a medium bowl, sprinkle with sherry; toss to coat.
4. Beat mascarpone and custard in a large bowl with an electric mixer until soft peaks form. Spoon custard mixture over jelly, then top custard with sherry-soaked cake.
5. Beat cream and half the sifted icing sugar in a large bowl with an electric mixer until soft peaks form. Spoon cream over cake.
6. Serve trifle topped with remaining raspberries and strawberries, then flaked almonds. Dust with remaining icing sugar.

**NOTES:** We used Gippsland Dairy Madagascar vanilla bean custard, but you can use any good-quality thick dairy custard. You can use orange-flavoured liqueur instead of the sherry, if you prefer. The trifle can be made 1 day ahead up to the end of step 3; store, covered in the fridge.

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**SERVES:** 10

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