



Individual Summer Berry Trifle

Makes 4

TASTE OF FEBRUARY FACT

In our interpretation of this classic dessert, Elderflower cordial has been used to make the jelly, and custard has been replaced with a raspberry sauce to both lighten and add an additional touch of Summer to the dessert.

Trifle originated in England, and simple versions of the dessert can be traced back to as early as 1587.

INGREDIENTS

- 60gm Pre-Made Sponge Cake – cut into a 1cm by 1cm dice.
- 200ml Elderflower Cordial
- 600ml Water
- 20gm Caster Sugar
- 4 Gold Strength Gelatine Sheets – soak in cold water until soft, remove and squeeze out any excess water.
- 12 Blueberries – rinse and drain.
- 12 Raspberries – rinse and drain.
- 4 Strawberries – rinse, drain, remove stem and cut into quarters lengthways.
- 160gm Frozen Raspberries – thaw and drain.
- 40gm Icing Sugar
- 8 Blueberries – rinse and drain.
- 8 Raspberries – rinse and drain.
- 4 Strawberries – rinse, drain, remove stem and cut into quarters lengthways.
- 150ml Thickened Cream
- ½ tsp Vanilla Extract
- 5gm Icing Sugar

METHOD

1. Add 15gm of the diced sponge cake to each of 4 – 9.5cm high, 250ml glasses, and set to one side.
2. In a saucepan, add the Elderflower cordial, water and sugar. Mix to combine, then place over a moderate heat and bring up to a gentle simmer, whilst stirring continuously to ensure the sugar has fully dissolved.
3. Add the gelatine and continue to stir until it has fully dissolved and combined with the Elderflower cordial. Remove the saucepan from the heat, set to one side and allow to cool for 10 minutes.
4. On top of the sponge in each glass place 1 blueberry, 1 raspberry and 2 strawberry quarters (from the first batch of berries), slowly pour over the Elderflower jelly until it just covers the sponge base in each glass, and reserve the remaining Elderflower jelly to use later. (This initial process occurs so that the sponge is set with jelly in the bottom of the glasses, and does not float to the top when the remainder of the jelly is added).



5. Place the glasses into a refrigerator, and leave until the jelly has set (approximately 2 hours). Remove the glasses from the refrigerator, and distribute the remaining blueberries, raspberries and strawberry quarters (from the first batch of berries) evenly between each of the glasses.
6. Evenly divide the remaining Elderflower jelly between each glass, and return the glasses to the refrigerator, and allow the second batch of jelly to set (approximately 2 hours).
7. Whilst the jelly is setting, place the frozen raspberries and icing sugar into a blender and blend until it has formed a smooth puree. Strain the raspberry sauce through a fine sieve into a clean mixing bowl to remove the seeds. Discard the seeds.
8. Place the second batch of blueberries, raspberries and strawberries into the raspberry sauce and lightly mix until the berries are coated with the sauce, then set to one side to allow the berries to continue marinating.
9. In a mixing bowl, place the cream, vanilla and icing sugar, and using a balloon whisk, whisk the cream until it forms soft peaks. Cover with cling wrap and refrigerate until required.
10. Once the jelly has set, remove the glasses from the refrigerator. Evenly top each jelly with a portion of the whipped cream, and gently spread the cream with a spatula. Return the trifles to the refrigerator until required.

TO SERVE

Remove the trifles from the refrigerator, allow to stand at room temperature for 20 minutes, then neatly top each trifle with an equal portion of the marinated berries and a little of the raspberry sauce.
