

CHRISTMAS
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Miguel's Berry & Custard Trifle

Serves: 12

**2 packets of raspberry
jelly crystals**

2 punnets blueberries

2 punnets raspberries

50g shelled pistachios

100g caster sugar

**1L thick custard,
store bought**

**1 round sponge cake,
store bought**

1L thickened cream

12 tablespoons icing sugar

2 vanilla pods

**1 punnet of strawberries,
hulled and halved**

1 punnet strawberries, whole

**Mint, white and dark
chocolate to garnish**

Method

Take a trifle bowl approximately 20cm in diameter. Make the jelly according to packet instructions and pour into the trifle bowl. Add half a punnet of raspberries and half a punnet of blueberries to the jelly liquid and rest the trifle bowl on an angle in the fridge (prop the base up using some crumpled foil in a roasting dish). Leave to set in the fridge overnight.

Whilst the jelly is setting, make the pistachio praline. Place a lightly greased sheet of baking paper onto a baking tray. Spread the pistachios over the paper. Heat the caster sugar in a saucepan over a medium heat without stirring, until the sugar dissolves and liquid turns a deep brown caramel colour. Pour the mixture over the pistachios. Allow the caramel to cool and set hard, then roughly chop into pieces.

Once the jelly is set, pour thickened custard into the bowl until jelly layer is covered. Sprinkle 3/4 of the pistachio praline over the custard.

Next, cut the sponge cake horizontally, making two thinner layers. Using a piece of string to cut the cake is a great way to cut the cake evenly. Place one of the layers on top of the custard.

To make the Chantilly cream lightly beat the cream in a large chilled bowl until it begins to thicken. Add icing sugar and seeds scraped from the vanilla pods. Continue to beat until firm peaks form when the beaters are lifted from the cream. Layer whipped cream on top of the sponge cake and then place strawberry halves around the trifle bowl, with the cut sides to the glass.

Repeat layers of cake, whipped cream and strawberry halves. Garnish with remaining whole mixed berries and mint leaves. If you like, use a vegetable peeler to scrape chocolate into curls as a final crown with the remaining 1/4 of the praline.