

bent street kitchen

AUSSIE CHRISTMAS TRIFLE

Ingredients:

450 g madeira cake, cut into 3 x 5 x 2 cm rectangles
1 kg thick custard (found in the dairy section of your supermarket)
1 large punnet strawberries, hulled and sliced, leaving a few pieces with leaves intact for garnishing
3 large ripe mangoes, cut into cubes
1 packet strawberry jelly crystals (you can use regular or lite as long as 1 packet is meant to make 500 ml jelly)
1 packet mango and passionfruit jelly crystals (as above)
1/4 c creme de cassis or sweet sherry
400 ml thickened cream, whipped till you get soft peaks

Method:

Make 1 day ahead or night before so that the flavours have time to infuse.

Make strawberry jelly according to packet instructions minus 50 ml of water for a firmer texture. Allow to cool before pouring over the strawberries.

Arrange the pieces of madeira cake on the bottom of a large glass bowl. Scatter strawberries over the cake then sprinkle with creme de cassis or sherry. Pour the cooled jelly over and place in the fridge to set. I waited for about 45 mins.

Make mango and passionfruit jelly according to instructions minus 50 ml of water. Allow to cool while you prepare the custard and mangoes.

Pour 3/4 of the custard over the strawberries and spread evenly. Cut up the mangoes and spread over the custard. Pour mango and passionfruit jelly over the mangoes. Place in the fruit and allow to set overnight.

Just before serving, place remaining custard over the mango jelly then the whipped cream. Top with strawberries.

Serves 15 people.