

CLASSIC TRIFLE

Prep + cook time: 35 minutes + cooling & refrigeration **Serves:** 10

Ingredients

2 x 85g (3-ounce) packets raspberry jelly crystals	500g (1 pound) mascarpone cheese
500g (1 pound) small strawberries	2 x 500g (1-pound) cartons vanilla bean custard (see tips)
250g (8 ounces) raspberries	600ml thickened (heavy) cream
200g (7½-ounce) sponge cake, cut into 3cm (1¼-inch) cubes	2 tablespoons icing sugar (confectioners' sugar)
⅓ cup (80ml) sweet sherry	2 tablespoons flaked natural almonds, roasted

1. Make jelly according to directions on packet; pour into a 3 litre (12-cup) glass serving bowl. Cut 250g (8 ounces) of the strawberries in half; add to the jelly with half the raspberries. Refrigerate for 1 hour or until jelly is almost set.
2. Place cake in a medium bowl, sprinkle with sherry; toss to coat.
3. 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.
4. Beat cream and half the sifted icing sugar in a large bowl with an electric mixer until soft peaks form. Spoon cream over cake.
5. Serve trifle topped with remaining raspberries and strawberries, then flaked almonds. Dust with remaining icing sugar.

Tips

We used Gippsland Dairy Madagascan 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.

