

English Summer Trifle

Ingredients

135g carton of long-life ready made custard
1 large jam swiss roll (why not eat the leftover pieces whilst the jelly sets!)
100g fresh local strawberries
100g fresh local raspberries
1 x packet of strawberry jelly
150ml fresh double cream
50g dark organic chocolate

Serves 6 - 8

Method

Remember to make the bottom layer with the jelly first at least 1 hour before you add the next layers!

1. Cut the swiss roll into equal slices (approximately 2cm thick) and layer the bottom of a glass/suitable dish.
2. Make up the jelly following the packet instructions (tip: if you use ice cubes once the jelly has dissolved it will set more quickly!)
3. Carefully wash the fruit and remove the strawberry stalks.
4. Cut the strawberries into bitesize pieces, then scatter the chopped fruit over the swiss roll and pour on the jelly. Put the trifle in the fridge to set for approximately 1 hour.
5. Remove the trifle from the fridge and pour over the cold custard.
6. Whip the cream and arrange gently over the custard.
7. Carefully grate the chocolate and sprinkle over the cream.
8. Serve immediately or refrigerate until needed. (Remember fresh cream has a short shelf life).

