

CAKE, SPONGE & MUFFIN, CUSTARD & CHEESECAKE

CHRISTMAS CUSTARD TRIFLE

Test out this delicious and flavourful trifle. The combination of soft sponge, custard cream, combined with fresh berries makes this dessert irresistible!

INGREDIENTS

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WEIGHT (KG OR L)

SPONGE MIX

Mauri Silky Sponge Mix

1.000kg

Egg

0.400kg

Water

0.350 - 0.400kg

CUSTARD CREAM

Mauri RAP Instant Custard Mix

0.500kg

Cold water

1.250kg

WHIPPED CREAM

Fresh cream

0.700kg

BERRIES MIX

Frozen raspberries

0.200kg

Frozen blueberries

0.200kg

Frozen blackberries

0.200kg

Castor sugar

0.140kg

METHOD

SPONGE MIX

STEP 1

Add water, egg and Mauri Silky Sponge Mix to bowl.

STEP 2

Blend on low speed for 1 minute. Scrape down.

STEP 3

Whisk on top speed for 8 minutes.

STEP 4

Whisk on medium speed for 2 minutes.

STEP 5

Divide mixture over 3 cake tins.

STEP 6

Bake at 190°C until baked through but still tender.

CUSTARD CREAM

STEP 1

Add water and RAP Instant Custard Mix to mixing bowl.

STEP 2

Blend on low speed 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on top speed.

STEP 4

Leave to stand for 5 minutes before use.

BERRIES MIX

STEP 1

Mix together the frozen berries and castor sugar.

STEP 2

Set mixture aside in fridge for 3 hours (or overnight) to defrost.

STEP 3

Mix again to incorporate the sugar into the berries.

STEP 4

Sweetened berries are ready to use.

ASSEMBLY

STEP 1

Using a glass cup or jar begin layering the custard, whipped cream, berries and pieces of broken sponge decoratively into the glass forming a trifle.

STEP 2

Decorate the top of the glass with fresh berries.

STEP 3

Chill trifle in fridge until ready to serve.

YIELD

3 (9 inch) cake tins, 25 glass cups or jars.

These instructions may vary depending on manufacturer's premises and equipment used.