

Christmas Trifle | Serves 12 – 16

Layers of Cranberry Jelly and custard, topped with cream and berries makes a magnificent festive centrepiece!

This is a recipe being provided in advance of being published on my site, www.recipetineats.com. The full recipe, with step photos and recipe video, will be published on Monday 18 December 2017 at 4 pm. – Nagi x



INGREDIENTS

- 1 x 450g Madeira cake, store bought (or pound cake)
- 1/3 cup orange or other fruit flavoured liquor, or apple juice (or 2 tbsp brandy or sherry)
- 4 x 85g Aeroplane Jelly flavourless (black packet, Create a Jelly) (Note 1)
- 4 cups **reduced sugar** Cranberry juice (Note 1)
- 2 - 3 punnets strawberries, halved
- 1 punnet blueberries
- 1 punnet raspberries

Cream:

- 600ml / 2 1/2 cups heavy whipping cream
- 2 tbsp white sugar
- 1 ½ tsp vanilla essence

Homemade Thick Custard (or 900g 1 tub Pauls Double Thick Vanilla Custard, Note 2):

- 750 ml / 3 cups milk
- 1/4 cup caster sugar
- 1 tsp vanilla extract
- 1/4 cup caster sugar, extra
- 4 egg yolks
- 1/2 cup cornflour / cornstarch

ALTERNATIVE JELLY: Homemade Cranberry Jelly using Gelatin (Note 3)

- 3 cups (750 ml) cranberry juice (not low sugar), room temperature
- 3 cups (750 ml) cranberry juice (not low sugar), boiled
- 7 tsp gelatin powder

DIRECTIONS

1. Cut pound cake into 3 cm cubes. Cover bottom of trifle dish with cake (might not use all) and sprinkle with apple juice. Optional extra: Scatter over 1/1 to 1 punnet halved strawberries (this is not in ingredients list).
2. **Jelly** (see below for alternatives): Bring 3 cups of the Cranberry juice to a boil in a large saucepan. Add jelly, mix until dissolved. Add remaining juice.
3. Pour HALF the cranberry jelly liquid into the trifle dish. Refrigerate uncovered for 1.5 hours until it is partly set – still very soft, but not watery (ie if you gently place a strawberry on it, it will stay on the surface).
4. Pour remaining jelly in a bowl and leave on the counter (**do not refrigerate**).
5. Make the custard (see below).

6. Remove trifle from fridge. Spoon over the custard, smooth surface. Refrigerate for 1 hour until it has firmed up a bit. Put remaining jelly in the fridge at the same time (to thicken a bit, but not too much otherwise the next jelly layer doesn't set neatly, will look broken and bubbly).
7. Remove trifle and jelly from fridge. Carefully spoon over jelly, smooth surface. Scatter over 1 punnet halved strawberries (half each raspberries and strawberries). Refrigerate for 2 hours+ (can leave in fridge for 48 hours, until ready to assemble).
8. **Cream:** Whisk cream, sugar and vanilla until softly whipped.
9. Once jelly is set, just before serving, top with cream, then pile over remaining berries. Dust with icing sugar. Serve.

Homemade Custard:

1. Bring milk, ¼ cup sugar and vanilla to a simmer in a large saucepan over medium heat. Do not boil.
2. In a large bowl, whisk together remaining ¼ cup sugar and yolks, then whisk in cornflour until smooth.
3. While whisking, carefully pour in about ½ cup of milk mixture. Once mixed in, slowly pour in remaining milk while whisking. Once incorporated and smooth, pour back into saucepan.
4. Return saucepan to stove over low heat. Whisk constantly until it becomes thick and custardy – this will happen quite quickly, about 45 seconds (ie it is liquidy when you start, then suddenly it thickens). Once thickened, remove immediately from heat – it will continue to thicken.
5. Pour into a bowl and cover with cling wrap, pressing onto surface. Leave on the counter until trifle is ready to layer with custard. Makes 750ml. You want the custard mostly cooled but not set. When slightly cooled, it is like soft whipped cream so you can spoon it on the trifle and it spreads smoothly. If it cools too much and sets, just use an egg beater and beat until smooth. Once refrigerated in the trifle, it thickens even more – it's not like a firm set custard that's cut-able into clean pieces (like tofu), it is softer than that, like soft whipped cream.

Jelly made using gelatin:

1. Put gelatin and room temperature cranberry juice in a bowl. Whisk until mostly dissolved.
2. Pour in hot cranberry juice. Whisk until gelatin is fully dissolved. Use per recipe.

RECIPE NOTES

1. The flavourless "Create a Jelly" Aeroplane jelly is sweet. So it's important to use **sugar free / reduced sugar** Cranberry Juice, otherwise your jelly will be too sweet.

You'll find trifle versions made using raspberry and strawberry flavoured Aeroplane jelly. I tried it once and really didn't enjoy it, I found it too artificial. I really think it's worth the small effort of making a jelly made using real Cranberry Juice, the flavour difference is astonishing, it's *real*.

2. **STORE BOUGHT CUSTARD:** I would use store bought custard over Aeroplane Jelly, to save time. Add a dash of vanilla to freshen it up.

3. **GELATIN JELLY** made using gelatin powder instead of flavourless Aeroplane Jelly. This requires more liquid because there's about 1 1/2 cups of Aeroplane jelly powder, so you need more liquid volume using gelatin powder. Cranberry Jelly made using gelatin needs to use normal cranberry juice ie not sugar free because otherwise the jelly is not sweet enough.