

Recipe – Trifle

Makes 6.

Equipment

Saucepan, heatproof spoon, chopping boards, knife, pipping bag, nozzle, plastic bowl & trifle bowl.

Ingredients

Chocolate Swiss Roll or

2 tins of black cherries in syrup

1/2 tins of custard

300mls double cream

A few black cherries & dark chocolate to decorate

Method

1. Cut Swiss roll up in cm slices and arrange in the bottom of your trifle bowl. Pour over some of the syrup from 1 tin of fruit.
2. Sprinkle or layer the fruit on top of Swiss roll keeping some pieces to go on top for decoration.
3. Pour the custard on top and spread over place back in fridge.
4. Whip up your cream to thick constituency and either pipe cream or spread on top of custard gently then using a fork draw tram lines around.
5. Decorate with fruit and grate chocolate on top.