

Sherry Trifle Recipe

Ingredients: Serves 10

300 g sponge cake
4 tablespoons sherry
1 punnet fresh strawberries
60 g castor sugar plus 2 tablespoons sugar
2 cups milk
2 tablespoons cornflour
8 egg yolks
Chinese nut brittle, broken up
200 ml cream
1 vanilla pod, optional

Method:

Cut up cake and place pieces in a glass bowl. Sprinkle sherry evenly over the cake. Hull strawberries. Cut berries into half and scatter over cake. Sprinkle 2 tablespoons sugar over fruit. Leave aside. To make the custard, place yolks into a basin. Whisk until creamy with rest of the combined sugar. Mix cornflour in a couple of spoonfuls from the cold milk to make a paste. Heat rest of the milk in another basin together with a vanilla pod, if using. When heated but not boiling, pour milk into the egg yolk mixture. Stir in the corn flour paste and keep stirring over a low flame until custard coats the back of a wooden spoon, about 20 minutes. It should not boil. Remove vanilla pod, if using. Keep stirring especially when custard starts to thicken, but if it does get lumpy, you can still use a wire whisk to work out the lumps. Pour hot custard over the fruit and cake. Allow it to set a couple of hours in the refrigerator. To serve, whip a carton of cream until it forms soft peaks. Pour cream over the trifle, scatter broken nut brittle over and serve.

[asian_free_recipes_download][asian_free_recipes_download]