

Trifle

made by Bendiks Steffenhagen in December 2016



These were my ingredients. I chose raspberry jelly. Instead of mandarines I decided to put strawberries in the bottom of the dish.



First I cooked the jelly. It was very easy. I only needed the jelly powder, water and sugar. I had to wait until the powder and the sugar were resolved.



While the jelly was cooling I put the sponge fingers in the glass bowl.



On the top of the sponge fingers I put the strawberries.



I put so many strawberries on the top of the sponge fingers that you can't see anything of the sponge fingers.



Now the jelly was ready and I could pour it on the strawberries.



This is how it looked, when the jelly was in the bowl.



Now I made the custard.



I had to put some sugar in the custard, because without sugar the custard doesnot taste good.



Now I had to mix the sugar and the custard powder.



I had to add some milk to the mix.



I also had to put some milk in a cooking pot.



This is how it looked when the milk, sugar and the custard powder were mixed.



I had to wait until the milk began to boil slowly.



My family and I didn't like the taste of the banana in the jelly, so I decided, to put the banana on the top of the strawberries.



I decided to put some vanilla in the milk, so it got a special taste.



I had to stir the mix of milk, sugar and the powder into the milk in the cooking pot and stir it fast, because otherwise the milk will burn at the bottom of the cooking pot.



After the milk and the other things were mixed, I could put the custard on top of the bananas.



Now I had to whip the cream. I added some stuff to make it nice and stiff.



I poured the cream on top of the custard.



It looked nice, when the cream was on top of the trifle.



I just put some chocolate chips on the top of the cream.



This is what my „trifle“ looked like. I put it in the fridge for two hours before we ate it.

Trifle is a cold fruity dessert which has three (or sometimes even more) layers. At Christmas in Britain people often eat trifle as well as Christmas pudding and mince pies after their Christmas dinner. Trifle is easy to make. You often have trifle as a dessert at other times of the year, too, at birthday parties, for example.

You will need:
 150 g sponge fingers *Leffelbiskuit*
 1 small tin mandarin oranges
 1 banana
 1 (or 2) packet(s) of jelly (to make with 1/2 litre of water)
 1 (or 2) packet(s) of custard (to make with 1/2 litre of milk)
 1/2 litre water
 1/2 litre milk
 1 carton cream *Lecker Rahm*
 grated chocolate to decorate

vanillepudding

A deep glass dish about 26 cms in diameter and at least 10 cms deep.

1. Drain the mandarin oranges but keep the juice.
2. Peel the banana and then slice it thinly.
3. Arrange the fruit and the sponge fingers in the bottom of the dish.
4. Make the jelly following the instructions on the packet. Use the juice from the oranges as well as water.
5. Allow the jelly to cool a little, then pour it over the fruit and sponge fingers. Put the dish in the fridge to cool. Leave it for at least half an hour. Now you have one layer!
6. Make the custard following the instructions on the packet.
7. Allow the custard to cool and then pour it into the dish on top of the jelly mixture. Put the dish in the fridge for at least an hour. Now you have two layers!
8. Whip the cream until it is very stiff.
9. When the custard is cold and has set (after at least one hour), spread the cream on top. Now you have all three layers!
10. You can make a pattern on top of the cream using a fork, then sprinkle chocolate over the top.

Keep the trifle in the fridge. It keeps for about three days.

Variation: You can also use different kinds of tinned or fresh fruit. You can decorate the top of the trifle with pieces of fruit, nuts, etc. You can make small individual trifles in small dishes for each of the guests at a party.

It tastes great!

My whole family and I liked it. It tastes really good. My family says the combination of all these ingredients tastes really good.