

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.



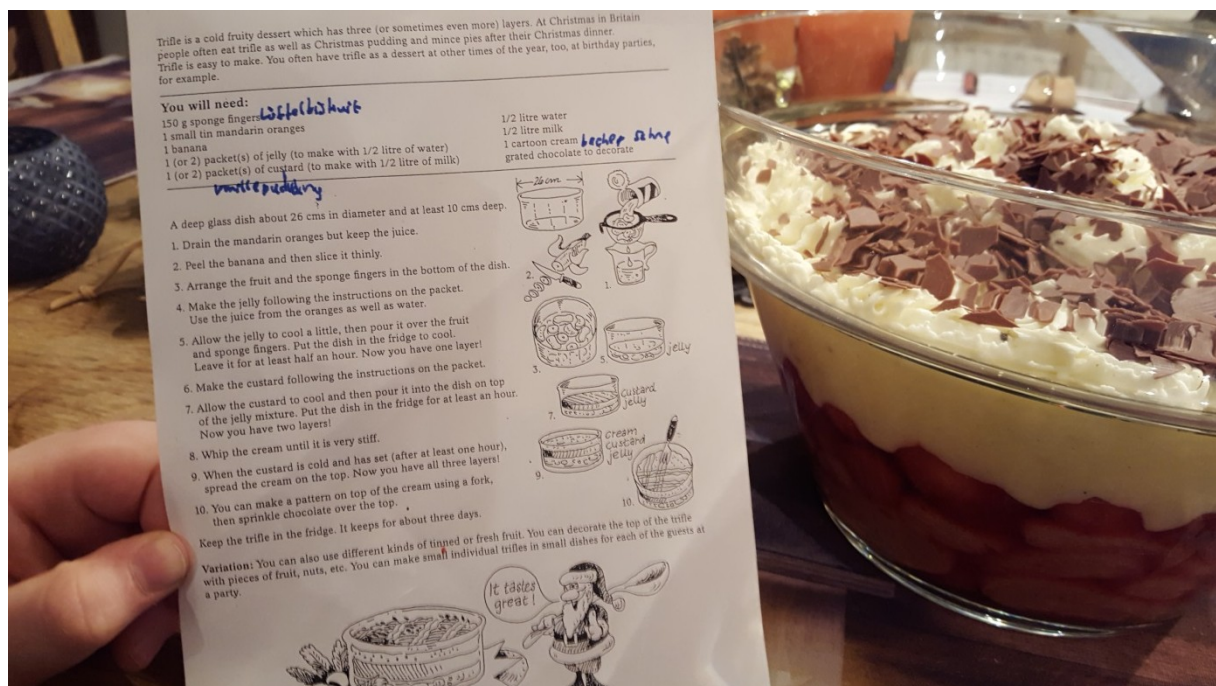
It looked nice, when the cream was on top of the trifle.



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.



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