



RASPBERRY TRIFLE, LIME YOGHURT

RASPBERRY JELLY

500g frozen raspberries
180g icing sugar
5 leaves gelatin
½ lemon

- 1 / Put the raspberries and sugar into a large pan and bring slowly to the boil, stirring occasionally.
- 2 / Remove the pan from the heat and transfer the contents to a food processor and blend until smooth.
- 3 / Strain the sauce through a fine sieve into a container and set aside.
- 4 / Soak the gelatine in ice cold water for five minutes until soft.
- 5 / Drain the gelatine from the water and add it to a pan with 250ml of the raspberry sauce.
- 6 / Gently heat the pan to dissolve the gelatine and mix in another 250ml of the sauce off the heat.
- 7 / Add the lemon juice, mix well and set aside to cool a little.

LIME YOGURT

300g full fat Greek yoghurt
1 lime, juice and grated zest
50g icing sugar

- 1 / Put all of the ingredients together in a bowl and whisk together gently until smooth.

CUSTARD LAYER

300ml thick custard
200ml double cream

1. Put the cream into a large bowl and whisk to a ribbon stage.
2. Add the custard and continue whisking together until the cream thickens.



TO SERVE

30 fresh raspberries
12 sponge fingers

1 / Break up some sponge fingers and place into the bottom of a cocktail glass.

2 / Add 4-5 raspberries to the glass and pour the jelly in until it covers the raspberries.

3 / Place in the fridge to set firm.

4 / Once the jelly has set, remove it from the fridge and spoon in the custard, filling it to half way up the glass.

5 / Gently add the lime cream to cover the custard and return to the fridge for at least 20 minutes before serving.

6 / Garnish the top of the trifle with some raspberries and some sponge fingers.