



CHRISTMAS CUSTARD TRIFLE

Test out this delicious and flavourful trifle. The combination of soft sponge, custard cream, combined with fresh berries makes this dessert irresistible!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE MIX	
Classic Arana Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.350 - 0.400kg
CUSTARD CREAM	
Mauri RAP Instant Custard Mix	0.500kg
Cold water	1.250kg
WHIPPED CREAM	
Fresh cream	0.700kg
BERRIES MIX	
Frozen raspberries	0.200kg
Frozen blueberries	0.200kg
Frozen blackberries	0.200kg
Castor sugar	0.140kg

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg; 16581 RAP Instant Custard Mix 15kg



METHOD

SPONGE MIX

1. Add water, egg and Classic Arana Silky Sponge Mix to bowl.
2. Blend on low speed for 1 minute. Scrape down.
3. Whisk on top speed for 8 minutes.
4. Whisk on medium speed for 2 minutes.
5. Divide mixture over 3 cake tins.
6. Bake at 190°C until baked through but still tender.

CUSTARD CREAM

1. Add water and RAP Instant Custard Mix to mixing bowl.
2. Blend on low speed 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on top speed.
4. Leave to stand for 5 minutes before use.

BERRIES MIX

1. Mix together the frozen berries and castor sugar.
2. Set mixture aside in fridge for 3 hours (or overnight) to defrost.
3. Mix again to incorporate the sugar into the berries.
4. Sweetened berries are ready to use.



ASSEMBLY

1. Using a glass cup or jar begin layering the custard, whipped cream, berries and pieces of broken sponge decoratively into the glass forming a trifle.
2. Decorate the top of the glass with fresh berries.
3. Chill trifle in fridge until ready to serve.

YIELD

1. 3 (9 inch) cake tins, 25 glass cups or jars.