

Topsy Turvy Custard Trifles

Recipe created by Naomi Crisante

Serves 6
Preparation time 20 minutes (plus refrigeration time - approx 2 hours)

Choc Cherry Trifles

1 x 85g pkt cherry flavoured jelly crystals
2 teaspoons cornflour
1 x 425g can stoneless black cherries in syrup
1 x 250g pkt chocolate rollettes (6 mini Swiss rolls)
port, for sprinkling
500g Dairy Farmers Thick Custard
300ml Pura Thickened Cream
dark chocolate shavings or grated chocolate, for garnish
fresh cherries, for garnish (optional)

Combine jelly crystals with 250ml boiling water and stir to dissolve. Add 200ml cold water and pour evenly into 6 serving glasses or dessert dishes and refrigerate until set (2 hours). Mix cornflour to a paste with a little cherry syrup and combine in a saucepan with remaining cherries and syrup. Bring to the boil, stirring occasionally until thickened and allow to cool. Top jellies with custard. Slice rollettes and place on top of custard. Sprinkle with port and top with cooled cherries. Refrigerate until required. Whip cream until soft peaks form. Just prior to serving, top with dollops of cream, chocolate shavings and garnish with fresh cherries.

Note: If fresh cherries are unavailable, reserve 6 of the canned cherries for garnish instead.

Strawberries and Cream Trifles (alternative)

1 x 85g pkt strawberry flavoured jelly crystals
1 punnet strawberries, washed
1 x 165g pkt jam rollettes (6 mini Swiss rolls)
port, for sprinkling
500g Dairy Farmers Thick Custard
300ml Pura Thickened Cream
toasted flaked almonds, for garnish

Combine jelly crystals with 250ml boiling water and stir to dissolve. Add 300ml cold water and pour evenly into 6 serving glasses or dessert dishes. Reserve 6 strawberries for garnish, hull and slice the rest. Immerse half the sliced strawberries evenly amongst the jellies and refrigerate until set (2 hours). Top jellies with thick custard. Slice jam rollettes and place on top of custard. Sprinkle with port, top with remaining sliced strawberries and refrigerate until required. Whip cream until soft peaks form. Just prior to serving, top trifles with dollops of cream, flaked almonds and garnish with reserved strawberries.

Dairy Farmers Thick Custard is a smooth, creamy custard with a delicate vanilla scent made with no artificial colours or flavours and is suitable for lacto-vegetarians. Ready to pour straight from the fridge, Dairy Farmers custard comes in a convenient re-sealable no-mess pack. Serve it cold or gently warmed for a perfect finish to fruit and hot desserts. For more information or recipes visit www.dairyfarmers.com.au

Pura Thickened Cream is the perfect cream for whipping into soft, light peaks but is also suitable for using as a pouring cream or in cooking. Pura Thickened cream has been thickened to improve its stability and has a butterfat content of 35%. It is sometimes known as pouring or single cream. For more information or recipes visit www.natfoods.com.au