

Fruits of the Forest & Port Trifle



Recipe By Jaxters

Ref: 925

Heading: Puddings

Cuisine: British & Irish

Food Type: Meat

No of Portions: 12

Ingredients & Prep

600 ml Hot Water
200 g Fresh Blackberries
150 g Fresh Raspberries
150 g Fresh Strawberries or cherries
120 g Caster sugar
120 ml Port ruby
3 tbsp Gelatine powder
2 tbsp Lemon juice

Layers

275 g Madeira cake cut into 1.5cm slices
500 g Custard made
500 g Mascarpone cheese
200 g Fresh Raspberries blitzed
200 g Fresh Blackberries blitzed
60 tbsp Port ruby
20 g Icing sugar

Topping

600 ml Double cream
100 g Fresh Raspberries
100 g Fresh Strawberries
100 g Fresh Redcurrants
sprinkle Chocolate shavings
sprinkle Icing sugar

Suggestion & Tips

You can mix & match different fruit types like Blueberries or Cherries etc & alcohol like Kirsch. Gelatine is a meat product, for vegetarians use Agar Agar powder.

Method

Step 1 - Base - In a bowl mix sugar with the gelatine powder, pour in hot water & mix until all dissolved, blitz the blackberries in a food blender or hand/stick blender, then add to the jelly water, then add lemon juice & port, stir together.

Step 2 - In a glass (if you have one) serving bowl add raspberries & strawberries & pour in jelly water in & allow to cool, cover with cling film & place in the fridge to set at least 5 hours.

Step 3 - For the layers - In a bowl whisk custard & mascarpone together, in a food processor or use a hand/stick blender blitz the icing sugar, raspberries, blackberries & port to form a sauce.

Step 4 - When base has set put half of the custard cheese mix on the base, spread out evenly with a silicon spatula, then add blitzed berry sauce & spread out evenly, then add a layer of Madeira cake slices over the top, then the rest of the custard mix over the cake.

Step 5 - The topping - Whip the cream using a food mixer or electric hand mixer to soft peaks, then dollop over the top, sprinkle over fruit & chocolate shaving then dust with icing sugar.