

Joyful Trifle



Christmas celebrations aren't complete without a trifle. This recipe, although easy, is bound to be a family favourite.

Ingredients

- 2 85g packets Aeroplane Original Port Wine Flavour Jelly
- 1 kg sliced peaches in natural juice, drained
- 1 x 6 pack of mini swiss sponge rolls, cut into 2cm slices
- 1 L thick vanilla custard

Method:

1. Prepare both packets of Aeroplane Original Port Wine jelly according to pack instructions and set aside to cool for 20 minutes.
2. Place drained peaches in the bottoms of each individual serving glass and top each glass with cooled jelly.
3. Refrigerate until set, approximately 4 hours.
4. Place the Swiss roll slices decoratively around individual serving glass.

5. Pour in the vanilla custard.
6. Garnish with raspberries, mint and almonds.