

Triple Berry Trifle Dessert



The Best Mixed Berry Christmas Trifle this Summer

This triple berry trifle is bursting with flavour and is great for any Christmas party!

Filled with decadent jam and custard, use either fresh or frozen berries to finish. This quick berry trifle recipe serves 8 and has that great berry taste for any party guest to enjoy.

Ingredients

1 x 250g packet Jam Rollettes, cut into 1cm slices

60mL Citrus Liqueur

350g Foster Clark's Custard Powder

1T White Sugar

500mL Milk

Foster Clark's Raspberry Jelly Mix

1 punnet of each strawberries, raspberries & blueberries

¼ cup Flaked Almonds, toasted

Method:

1. Mix 2½ tbspn of Foster Clark's Custard Powder with milk and sugar for a thick custard (as per pack instructions) and chill.
2. Line base & sides of a large round glass dish with slices of jam rollettes. Brush sponge with citrus liqueur.
3. Prepare Foster Clark's Raspberry Jelly Mix to pack instructions and cut into thick chunks when set.
4. Pour ½ the Foster Clark's Custard in a nice, thick layer and place the Foster Clark's Jelly chunks on top of the custard. Top with remaining Foster Clark's Custard.
5. Sprinkle strawberries, blueberries & raspberries and almonds.
6. Place in the refrigerator to chill for at least 2 hours. Serve.