# Trifle

**Servings:** 4-6
**Total Time:** 4 hrs 45 mins
**Resting Time:** 3½-4 hrs (to set)

## INGREDIENTS

*80g pkt strawberry jelly*

*100g Boudoir biscuits or sponge cake*
*40ml sherry (optional)*

*150g tin peach slices, drained*
*150g fresh strawberries, sliced*

*250ml custard*
*250ml fresh or long-life cream*
*(whipped until doubled in size)*
*60g almond flakes*

*For Garnish*
*4 fresh strawberries, halved*
*a few sprigs fresh mint*

**TIP**
Double the ingredients for 8-10 people by repeating the layers in a deeper bowl.

## METHOD

Make up the jelly as indicated on the packet & refrigerate for about 2½-3 hrs until it has just started to set (to protect the biscuits from becoming too soggy).

Layering the Trifle

Place a layer of Boudoir biscuits or sponge-cake strips to cover the base of a deep glass bowl or dish.

Pour the sherry (optional) over the biscuits and allow to soak for 5 mins.

Place a layer of peaches & strawberries on top of the biscuits.

Pour the semi-liquid jelly into the bowl so that it soaks the sponge and just submerges the fruit. Chill in the fridge for about 1 hr until the jelly has set.

Add a layer of custard.

Add a layer of cream and sprinkle with the almond flakes.

Garnish with strawberry halves and mint leaves. Chill until serving.