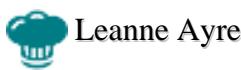




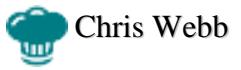
English Trifle



0 made it | 0 reviews



Leanne Ayre



Chris Webb

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea Australia Volume 2

Ingredients

English Trifle Sponge

- 500g sugar
- 600g butter
- 100g inverted sugar
- 600g eggs
- 12g salt
- 600g strong baker's flour
- 18g baking powder
- 320g chocolate

Chocolate coating / spray

- 300g chocolate
- 700g cocoa powder

Strawberry jelly

- 250g strawberry juice
- 6g gelatin

French vanilla custard

- 300g cream
- 15g tea
- 2g gelatin
- 20g yolks
- 50g sugar
- 1g iota carrageenan

Sherry cream

- 300g sherry cream
- 80g milk
- 10g inverted sugar
- 0.9g xanthan gum

Raspberry whip

- 250g raspberry pulp
- 40g sugar
- 8g gelatin

Methods and Directions

English Trifle Sponge

- Melt chocolate and set aside.
- Make a caramel to 185°C with the sugar and deglaze it with the butter.
- Cool down the butter mix, add the inverted sugar and whip it up in mixer.
- Add the eggs one by one while whisking and the rest of the ingredients sieved.
- Finish with melted chocolate.
- Bake 175°C for 20 minutes.

Chocolate coating / spray

- Melt.

Strawberry jelly

- Set jelly into moulds.

French vanilla custard



- Infuse tea, boil, pour over yolks and add sugar and iota carrageenan.
- Cook.
- Add gelatin.
- Set in moulds.

Sherry cream

- Reduce sherry by a quarter.
- Add milk, inverted sugar and xanthan.
- Set in moulds.

Raspberry whip

- Heat pulp, add sugar and gelatin.
- Set and whip.
- Pipe into moulds.