



Fantastic trifles!

Ingredients

1 pack strawberry or raspberry jelly
6 sponge fingers
225g (8oz) fresh strawberries,
washed hulled and sliced
350ml (12floz) Moo milk
3tbsp (45ml) custard powder
25g (1oz) caster sugar

To decorate:

Whipped cream (double)
Fresh strawberry slices

Directions

Make up the jelly according to packet instructions and allow to cool.

Break the sponge fingers and divide equally between 6 individual glass dishes. Divide the sliced strawberries between the dishes and pour the jelly over. Allow to cool in the chiller until set.

Meanwhile make the custard. Whisk together the Moo milk, custard powder and caster sugar, heat gently, whisking until you have a smooth custard. Allow to cool then spoon equal amounts over the set jelly. Chill.

When ready to serve, pipe a small rosette of whipped cream on top of each trifle and decorate with a sliced strawberry.



To make a low fat version use Moo skimmed milk in the custard. Use a packet of sugar free jelly and decorate the top with a blob of half fat fromage frais.

