

1½ hours

Serves 8-10

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Ingredients:

Panna cotta:

- 1 sachet (10g) gelatine
- ¼ cup (60ml) boiling water
- 1 cup (250ml) milk
- 1 vanilla pod, split
- ½ cup (125ml) castor sugar
- 1 tub (250ml) PnP cream
- 2 tubs (250ml each) PnP extra-thick cream

Jelly:

- 1 packet (60g) PnP raspberry jelly
- 1 punnet (100g) each raspberries and blueberries
- 1 punnet (250g) strawberries

Topping:

- 2 tubs (500g each) PnP fresh vanilla custard
- 1 PnP Bakery Swiss roll, cut into chunks
- Berry liqueur or medium-cream sherry
- 1 tub (250ml) PnP extra-thick cream
- 1 packet PnP Bakery meringues, crumbled

Method

1. Dissolve gelatine in boiling water.
2. Heat milk and vanilla pod in a small saucepan to just below boiling point.
3. Add sugar and gelatine mixture, remove from the heat and cool slightly.

4. Stir through regular and extra-thick cream. Strain mixture through a sieve into a large trifle bowl. Leave to set.
5. Make jelly according to packet instructions. Cool until just set.
6. Stir berries into jelly and carefully pour mixture over set panna cotta. Allow to set completely.
7. Spoon custard over mixture, dot with slices of Swiss roll and drizzle with liqueur.
8. Whip cream until soft peaks form and fold through meringues.
9. Top trifle with meringue mixture and serve.

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