

1½ hours

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 packets (80g each) peach jelly
- 1 can (410g) peach halves, drained
- 1 PnP Bakery vanilla Swiss roll
- ½ cup (125ml) sherry (sugar syrup works well too)
- 2 tubs (500g each) PnP fresh vanilla custard

Chantilly cream:

- 1 cup (250ml) PnP fresh cream
- 1 Tbsp (15ml) castor sugar
- 1 tsp (5ml) vanilla essence
- 100g pecan nuts, chopped and lightly toasted
- White chocolate truffle balls
- Meringues

Method

1. Prepare the jelly according to packet instructions, pour into a 3-litre bowl and refrigerate for 30 minutes until just set.
2. For Chantilly cream, whisk cream in a large bowl until foaming.
3. Add sugar and whip until stiff peaks form.
4. Stir in vanilla essence and set aside.
5. Add peach halves to the jelly and chill until set.
6. Slice Swiss roll into 1cm slices and cut each slice in half.
7. Dip Swiss roll in sherry and arrange along the edge of the bowl, on top of the jelly layer.
8. Add custard and spread evenly.
9. Dollop Chantilly cream on top.

10. Decorate with pecan nuts, white chocolate truffle balls and a few meringues.

[Browse more recipes here.](#)