

Less than 1 hour

Serves 6-8

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Ingredients:

- 4 packets (40g each) strawberry jelly
- 1 punnet (250g) strawberries, halved (canned fruit works well too)
- 1 PnP Swiss roll, sliced (any plain vanilla sponge works well too)
- 1 box (1L) PnP vanilla custard
- 1 cup (250ml) cream, whipped

Method:

1. Prepare jelly according to packet instructions.
2. Pour half the jelly mixture into a large trifle bowl and add half the strawberries.
3. Chill in the fridge until set.
4. Arrange Swiss roll neatly on top of set jelly.
5. Pour over remaining jelly mixture and strawberries (reserve some for garnish).
6. Chill in the fridge until set.
7. Layer with custard and whipped cream, then garnish with remaining strawberries.
8. Scoop into bowls and serve.

Good idea: If you've got eggs and castor sugar in the pantry, make a quick French meringue and top this dessert with it instead of whipped cream. You can use a chef's blowtorch to give it a beautiful charred effect.