





DESSERTS





TRIFLE

(You can buy ingredients or use all the left-over cake, custard, jelly, tinned fruit and save money while giving your dessert a fresh new look with same ingredients.)

Ingredients:

- 1 x Sponge cake cut into pieces or 1 x swiss roll, sliced
 - 1 litre home-made custard or ready-made custard
 - 2 x Tinned fruit or any preferred soft fruit of your choice mixed with a bit of fruit juice of your choice
 - 2 x packets Jelly readily prepared (different flavours)
 - 250ml fresh cream whipped
 - Strawberries or any berries of choice or mint leaves and cherries for garnish
 - A clear deep glass bowl to arrange your trifle in it
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Method

1. Put layer of cake or swiss roll at the bottom of the bowl
 2. Use juice from the tinned fruit to sprinkle a bit on the cake just to moisten it or use juice from your fresh fruits (you can use a bit of alcohol of your choice to give a twist in the taste)
 3. Layer with jelly cut into pieces
 4. Add a bit of fruit on top of the jelly
 5. Then add the custard to cover fruit.
 6. Repeat the layers until you've used all the ingredients.
 7. Then layer with whipped cream
 8. Garnish with your choice of berries or mint leaves and cherries
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DESSERTS





PEPPERMINT CRISP

Ingredients:

- 1 x 380g Caramel condensed milk
- 500ml Cream
- 2 to 3 x 35g peppermint crisp chocolate, grated
- 1 packet tennis biscuits

Method

1. Whip cream until thick in a bowl
 2. Add caramel condensed milk and mix well till combined
 3. Use a square or rectangular dish to layer tennis biscuits, use the small pieces of biscuits as well to fill the gaps in between
 4. Spoon half the caramel mixture on to the biscuits to cover completely
 5. Sprinkle the grated chocolate on the caramel mixture
 6. Repeat with layering biscuits, caramel mixture and grated chocolate until all ingredients are used ending with caramel mixture and grated chocolate on top as garnish
 7. Place in the fridge to set for a few hours or overnight, preferably
 8. Cut into squares and serve
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NB: These are basic pudding recipes not expensive but will leave your guests asking for more. The trifle is colourful with it's bright colours.