

Sherry Trifle



Serves: 6-8

Profitability:

Steps:

Lay the sponge pieces and biscuits in the base of a deep glass dish. Spoon over the sherry and cognac and leave to soak

Warm the jam and pour over the soaked sponge and biscuits. Sprinkle the fruit and flaked almonds. Pour over the custard

To make the topping, place the sherry, brandy and lemon juice into a bowl and stir

Pour in the cream with a pinch of nutmeg. Whisk together until it holds its shape

Spoon the syllabub over the trifle and chill

Just before serving, scatter with assorted coloured dragees

Ingredients:

1 packet trifle sponges, broken into 5cm/2in pieces

½ packet of amaretti biscuits

150ml sweet sherry

1 tbsp cognac

4 tbsp blackberry or raspberry jam

450g fresh blackberries

450g fresh raspberries

85g toasted flaked almonds

600ml custard

For the topping

125ml/4fl oz sherry

2 tbsp brandy

1 lemon, juice only

55g/2oz caster sugar

425ml/15fl oz double cream

freshly grated nutmeg

assorted coloured dragees