

Individual Strawberry Trifles

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These trifles are incredibly pretty, as well as being easy to make. Put them into the glasses of your choosing – something with a large bottom for the sponge to sit comfortably in.

Ingredients:

200ml double cream
200ml custard (packet or make your own)
6-8 sponge fingers (packet or make your own)
250g strawberries
6 tbsp. strawberry coulis or seedless strawberry jam
6 tbsp. Muscat
6 glasses

Directions:

1. Whisk the cream until stiff peaks form.
2. Arrange the sponge fingers equally between the glasses.
3. Mix the Muscat and coulis in a bowl and put two tbsp. over the sponge fingers in each glass.
4. Divide the berries between the glasses and place them on top of the sponge fingers.
5. Divide the custard between the glasses, and then top each trifle with the whipped cream.
6. Decorate with any leftover berries and allow the trifles to set for around an hour before serving.

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