

Redcurrant and Lemon Custard Trifle

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This is a lighter version of a traditional trifle, due to the use of lemon custard and berries. It's a perfect summer dessert.

Ingredients:

12 sponge fingers
2 tbsp. blackcurrant liquor
375g redcurrants
4 tbsp. caster sugar
For the custard:
900ml milk
2 lemons
4 egg yolks
175g sugar
3 tbsp. corn-flour

Directions:

1. Place the sponge fingers in the bottom of a serving dish and cover with the blackcurrant liquor.
2. Place the redcurrants in a saucepan with the caster sugar and cook them for around five minutes so that they release some juices.
3. Allow them to cool slightly and then spread them over the sponge fingers along with the juice.
4. For the custard, zest the lemons and juice them. Add the zest to the milk and slowly bring the milk to the boil.
5. Meanwhile, mix the egg yolks with the sugar and corn-flour until smooth. Once the milk is boiled, take it off of the heat and discard the lemon zest.
6. Add a small amount of the hot milk to the egg yolks and whisk quickly. Continue adding the hot milk to the egg yolks, very slowly, until completely combined and smooth. Return the custard to the heat and cook slowly until the custard thickens.
7. When the custard has thickened, remove it from the heat and allow it to cool slightly before whisking in the lemon juice.
8. Slowly pour the custard over the berries and then place the trifle into the fridge to cool for a few hours before serving.

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