



## Food For Thought Recipe and Allergen Card

### Mexican Trifle

100 Portions

Ingredient	Hannah Product Code	Quantity
Lime Jelly		4 Litres
Victoria Sponge		As per FFT Recipe 60ptns
Custard	D009736	3 Litres
Whipped Double Cream		2 Litres
Cream Cheese		500gm
Pineapple Pieces	D001526	2 Tins
Coco Powder	D004309	100gm
Grated Dark Chocolate		To Decorate
Icing Sugar		250gms

#### RECIPE METHOD

1. Make Sponge mix as per FFT Recipe for 60 portions.
2. Make Lime Jelly as per instructions.
3. Arrange the cooked and chilled Sponge in 3 long gastro, pour over the Lime Jelly and allow to set in the fridge.
4. When Jelly has set, make up the Custard mix as instructions but thicker so it sets and pour evenly over the jelly and leave to set in the fridge.
5. Whip the Double Cream, Cream Cheese & Icing Sugar till thick, do not over mix.
6. Using a Spatula/Palette Knife evenly spread the cream over the custard.
7. Arrange the Pineapple pieces on top of the cream and grate the Dark Chocolate over the cream and finally dust with Coco powder.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

**Milk**

**Eggs**

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...