Fresh Fruit Trifle

Ingredient	10 Portions	50 Portions	100 Portions
Chosen Fruit	300g	1.5kg	3kg
Custard Powder	200g	1kg	2kg
Milk	As per instructions	As per instructions	As per instructions
Vegetarian Jelly	As needed	As needed	As needed
Cream	200ml	1ltr	2 ltr
Cocoa Powder	Dusting	Dusting	Dusting
Sponge cake (as per FFT Recipe)	As needed	As needed	As needed

Key Points

You could add a dash of vanilla essence to the cream to add more flavour.

Method

1. Wash, peel and prepare chosen fruit place in the bottom of a serving dish
2. Prepare the Jelly mix as to the manufacturer's instruction
3. Pour cooled jelly mixture over chosen fruit
4. Allow to set overnight
5. Prepare sponge cake as per FFT recipe, allow to cool and arrange over set jelly and fruit
6. Prepare the custard with milk to the manufacturer's instruction
7. Allow to cool and pour over sponge cake
8. Allow to set over night
9. Whisk the cream until stiff peaks are achieved
10. Pipe, or spread the cream on the top
11. Dust with cocoa powder

Allergens Wheat, Milk, Eggs, Sulphites