



## TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

# TOPSY-TURVY TOSPY TRIFLES

## DESCRIPTION

These Trewithen Dairy trifles are a real showstopper, with the jelly upside down on top of the custard. They are quick and simple to make. Use pears poached in Amaretto if you want a more decadent dessert or even shop bought pears in Calvados.

You can use canned or home-made custard. If making your own custard, make sure it's thick enough to set, so it can withstand the weight of the jelly on top. Use any fruit you like for the jelly and filling, strawberries, mango, blackberries – just ensure you have 300ml of fruit puree to 2 leaves of gelatin for the jelly.

For an alcohol-free version, substitute the Amaretto with pear syrup from the can.

**MAKES 6**

## INGREDIENTS

### For the jelly

350g frozen raspberries  
4 tbsp caster sugar  
2 leaves gelatine

### For the trifles

24 amaretti biscuits  
6 tbsp Amaretto  
6 canned pear halves, in syrup, drained  
36 raspberries  
400g can custard  
200g Trewithen Dairy clotted cream

## METHOD

1. For the jelly, soak the gelatine leaves in a small bowl of cold water for 5 minutes until soft.
2. Place the frozen raspberries in a pan with the sugar and cook over a medium heat until defrosted. Bring to the boil stirring, then remove from the heat.
3. Tip the raspberries into the bowl of a food processor or blender and blitz to a puree, then pass through a sieve to remove the seeds, into a heatproof jug. Squeeze any excess liquid out of the gelatine leaves then add to the raspberry puree and stir until dissolved. Leave to cool until just beginning to set but still pourable.
4. For the trifles, crush 3 Amaretti biscuits into the base of 6 wine or water glasses. Pour 1 tbsp Amaretto into each glass.
5. Roughly chop the drained pears and divide them evenly between the 6 glasses. Add 6 raspberries to each glass and using a teaspoon or clean fingers, push the fruit to the sides of the glass so you can see it once you add the custard. Sprinkle 1 crushed Amaretti biscuit into each glass.
6. Spoon the custard evenly between the 6 glasses, then once the jelly has cooled and is beginning to thicken, pour it over the custard and place the glasses in the fridge.
7. Chill for at least 1 hour, or assemble up to 8 hrs ahead and chill until ready to serve.
8. To serve, spoon a large dollop of clotted cream over the set jelly.