



## July Recipe of the Month -

### STRAWBERRY & COCONUT TRIFLE

#### **Ingredients:-**

##### **Custard:-**

6 Free range eggs  
125gm Castor Sugar  
40g Plain Flour  
400ml Coconut Milk  
1 Vanilla Pod Seed  
200ml Double cream

50g Icing Sugar  
55ml Orange Liqueur  
250g Sponge Cake (Swiss roll)  
2 Kiwi Fruit (peeled & sliced)  
250g Strawberry jam

##### **Trifle Base:-**

400g English Strawberries (chopped roughly)

##### **Topping:-**

100ml Whipped cream  
100g Mascarpone Cream  
50g Desiccated coconut

#### **METHOD:-**

1. Whisk egg yolks & sugar until pale & thickened.
2. Add flour & mix well
3. Pour the Coconut milk & vanilla pod into a saucepan, bring to the boil on a low heat then remove
4. Add coconut milk to egg, gradually whisking well
5. Return to saucepan & heat for 5 minutes.
6. Remove from heat & pour into glass bowl, cover with cling film & chill.
7. Put Strawberries in a bowl & cover with icing sugar & liqueur, marinate in fridge for up to 1 hour
8. Cut cake into chunks & place in a large glass bowl or individual glasses.
9. Cover with orange liqueur.
10. Spoon the chilled coconut custard on to the trifle base & place in fridge.
11. Whip cream into soft peaks, add mascarpone & mix gently, then spoon over the mixture in the bowl
12. Sprinkle with desiccated coconut.

Prep Time:- Up to 1 hour

Cooktime:- Up to 1 hour

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