



red, white & blueberry trifle

This patriotic red, white and blueberry trifle is easy to make, delicious to eat and perfect for feeding a crowd!

- 500 g all-butter Madeira cake
- 700 g fresh strawberries, divided
- 500 g fresh blueberries, divided
- 200 ml berry five fruit blend fruit juice
- 500 ml double cream, divided
- 1 pot (450 g) strawberry yogurt

1 Place Madeira cake on **Large Grooved Cutting Board**; cut cake into 2.5-cm cubes using **Chef's Knife**. Set aside. Hull strawberries using **Core & More**; cut into quarters using **Utility Knife**. Set aside 85 g of the strawberries and 55 g of the blueberries for decoration. In **Classic Batter Bowl**, combine remaining strawberries and the fruit juice; stir gently using **Small Mix 'N Scraper**®.

2 Pour cream into **Stainless 4-Litre Mixing Bowl**; whip until cream forms medium-firm peaks. Spoon some of the whipped cream (about 125 g) into **Easy Accent**® **Decorator** fitted with open star tip (so decorator is about two-thirds full); set aside. Add strawberry yogurt to remaining cream and fold together until combined using **Mix 'N Scraper**®.

3 To assemble trifle, place one-third of the cake cubes into **Trifle Bowl**. Top with one-third of the strawberry and juice mixture and one-third of the remaining blueberries, pressing down lightly. Top with one-third of the yogurt mixture, spreading evenly. Repeat layers twice, spreading last layer evenly.

4 Decoratively pipe reserved whipped cream over top of trifle; decorate with reserved berries. Serve immediately or refrigerate until ready to serve (see **Chef's Corner**). Serve with spoon from **Beaded Serving Set**.

Serves 16

Nutritional information per serving:
Energy 1313kJ/315kcal; Protein 3.4g; Carbohydrate 27.9g;
Sugars 19.7g; Fat 21.9g; Saturated Fat 13.1g; Fibre 1.6g;
Salt 0.4g

chef's corner

This trifle is best served on the day it is made. It can be served immediately or it can be refrigerated until you are ready to serve. If making the trifle in advance, once made, refrigerate the trifle for a maximum of 4-6 hours for best results.

You may like to whip the cream in advance. Once whipped, keep the cream refrigerated until you are ready to use it. The strawberries can also be hulled in advance, if desired.