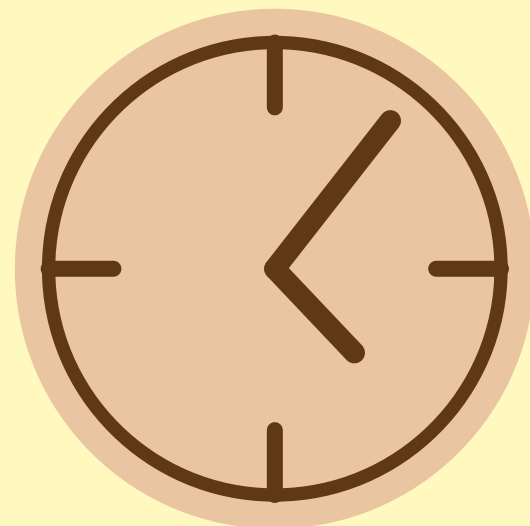


Summer Berry Trifle



8 hours+



Serves 8 - 10



Dessert

INGREDIENTS

1 cup raspberry jam (seedless is best)

500g strawberries, hulled and cut into ½ cm slices

300g raspberries (fresh are better but you can use frozen)

300g blueberries

450 grams cream cheese at room temperature

200 grams icing sugar

300 ml thickened whipping cream, cold

1 teaspoon vanilla extract

200g UNIBIC sponge fingers (eat the rest of the pack with coffee!)

Fresh mint spring, for garnish (optional)



COOKING INSTRUCTIONS

Take the cream cheese out of the refrigerator and let rest until room temperature

Set aside a few berries for topping the trifle.

Heat the raspberry jam in a large bowl in the microwave for about 1 minute, or until hot and liquidy.

Add the fresh berries and toss to coat. Let sit while you prepare the rest of the recipe, stirring occasionally.

In a large bowl, whip the heavy cream until stiff peaks form.

Set aside.

In another large bowl, beat the softened cream cheese with the icing sugar until smooth and creamy. Beat in the vanilla,

then beat in a third of the whipped cream. Using a large rubber spatula, fold in the rest of the whipped cream until well combined.

Cover the bottom of a 23 cm (14 cup capacity) trifle dish or glass bowl with a layer of sponge fingers (break into pieces as necessary). Follow with 1/3 of the berry-jam mixture (including 1/3 of the juices), then 1/3 of the cream. Alternate, ending with the cream cheese mixture on top; for the last layer of cream, leave a 2.5cm border around the edge showing the fruit beneath. Garnish with the reserved whole berries and a fresh mint spring if using. Refrigerate for at least 8 hours, or overnight, before serving.