

# Margi's Trifle

## 1 INGREDIENTS

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1-2 Flavored Jellies

1 Jam Roll

4 cups Custard

Fruit (Drained) – can be Pineapple / Peaches / Berries

Double Cream / Vanilla Yogurt

Garnish – Chocolate Shavings (optional)

## 2 METHOD

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Use a 3 to 4 lt Glass Bowl – lightly grease (optional)

Make Jellies and refrigerate to allow to set – suggest make them a little stronger than suggested to make a little thicker than normal

Make 4 cups of custard – again make a little stronger (thicker) than suggested – allow to cool

Slice the Jam Roll into slices approx. 12 mm thick (1/2 inch) – Place around the inside of the Glass Bowl in a flower pattern – (optional) – paint with brandy or fav spirit

Spoon the Custard over Jam Roll slices – being careful to not damage or dislodge them from the pattern around the bowl – use the custard like a render to keep all the Jam roll slices in place – make like a bowl like cavity – refrigerate to allow to set / firm-up a little

Spoon the first Jelly over the custard (into the cavity) – add fruit if desired

Spoon Second Jelly into Bowl to make level with top of Custard / Jam rolls – refrigerate to set / make firm

Spread Double Cream or Yogurt over top – Garnish – refrigerate

## 3 SERVING / NOTES

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Serve with a large serving spoon – cutting through the layers of Jelly / Custard and Cake to give a balance of all the ingredients and flavors

Serves around 10 to 15