

It wouldn't be Christmas without "trifle"

In my house growing up everyone had to make something for Christmas dinner to make it a truly family dinner, I was usually given the task of preparing all the vegetables.

My older sisters had the less tasking job of the dessert. The humble trifle.

so as the years went on I was progressing onto stuffing and more tasking vegetables, roast cleric creamed Brussels with smoked bacon, roasted chestnuts and orange and potato dishes.

It was a running joke in my home as to see what would happen this year with the sister's trifle, custard not set, custard too set too much sponge not enough fruit too much fruit jelly didn't set! Every year the humble trifle. it would be a big revile and such a let-down. I even saw a certain bird on the packet once but still no joy. It was my year to shine with the trifle. Here is my recipe to make the humble trifle into something magical and delicious.

Black cherry and orange trifle makes approx. 6 portions

You can make theses in individual glasses or one large one

#### Ingredients

For jelly base

1 large tin of black cherries strain and keep stock 400ml

A good pinch of ginger and mixed spice

1 clove and 1 star anise

300g chocolate sponge

3 leafs gelatine

For the custard

1 Vanilla pod ,600ml cream ,150g castor sugar,4 large free range egg yolks

Topping

600ml freshly whipped cream fresh cherries chocolate shavings

Method

To make the jelly base

Allow the gelatine to bloom in ice cold water

Warm the syrup with the spices

Cube the sponge and put in the base of the trifle mould with cherries

Put soften gelatine in the syrup a little bit of sherry or crème de cassis can be added if you like it

Strain over the sponge and allow to set in the fridge

To make the custard

Boil the cream, beat the egg yolks sugar and scraped vanilla pod together until light and fluffy

Pour over some of the boiled cream continue whisking until all cream has been added then return to the heat and heat gently until coats back of a spoon

Strain and allow to cool before pouring on the set jelly

Whisk the cream and put on top of the custard

Leave in fridge overnight to see allow layers to set together.

Garnish with fresh cherries mint and chocolate

This is a base of any trifle if you don't like cherries as the base you can use strawberry or any fruit. I just love cherries especially around Christmas, you can also add chocolate to the custard mixture you have endless ideas with this one

Chocolate and orange, strawberry and cream salted caramel and apple so many

I just love the fun memories that it evokes every year, such fun and such a special time of year to be spent with the special people in your life that the humble trifle makes an appearance in my home.

Happy Christmas and I hope you enjoy my little food memory. X

Jenny Flynn