

Baked Gooseberry Trifle

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This is trifle with a twist – you bake this trifle in an oven and serve it hot. It's a great do-ahead – prepare the trifle and then just place it into the oven to cook when you're ready.

Ingredients:

1 Swiss roll (packet, or make your own)
280g gooseberries
450ml milk
100g caster sugar
2 separated eggs
2 tbsp. custard powder
6 tbsp. water

Directions:

1. Cut the Swiss roll into slices and then arrange them in the bottom of a large baking dish.
2. Cook the gooseberries with the water and half of the sugar until tender and just popping open. Drain them, reserving 150ml of the liquid. Mix the 150ml cooking liquid with the milk.
3. Place the gooseberries over the Swiss roll.
4. Mix the egg yolks with the custard powder and half (25g) of the remaining sugar. Add in a little bit of milk until the mixture becomes smooth, and then add in the rest of the milk and stir until completely smooth.
5. Boil the custard until thickened and then pour it over the gooseberries and Swiss roll.
6. Whisk the egg whites until stiff peaks form, and then add in the remaining sugar (25g).
7. Continue whisking until the sugar has dissolved, and then spoon the egg whites over the custard.
8. Bake the trifle at 180C for ten minutes to set the meringue topping.

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