

Easy Lemon Mousse Trifle

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This is a great recipe to do with the kids – it's so easy! Get them to help you decorate it with some melted dark chocolate.

Ingredients:

1 large Swiss roll (shop-bought or make your own)
1 35g packet of lemon jelly
185ml whipping cream

Directions:

1. Cut the Swiss roll into ten slices.
2. Dissolve the jelly according to the packet instructions and allow it to cool slightly.
3. Place all of the Swiss roll pieces into the bottom of a serving dish.
4. Pour 200ml of the cooled jelly liquid over the Swiss roll pieces and allow it to set slightly.
5. Whisk the whipping cream until stiff and then fold the remaining lemon jelly throughout the cream.
6. Spread the cream and jelly mixture over the Swiss roll pieces, and then allow the trifle to set in the fridge for at least two hours before serving.

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