

Easy Mandarin Trifle

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This trifle is absolutely perfect after a large roast dinner. It calls for tinned mandarin slices, because they're slightly sweeter and juicier, but you can use equal quantities of fresh if you prefer.

Ingredients:

1 large jam-filled Swiss roll – try to find an orange flavoured one or make one of your own
300g tinned mandarin slices in juice
500ml ready-made custard (or make your own)
250ml whipping cream

Directions:

1. Slice the Swiss roll into 8 slices. Arrange half of them in the bottom of a serving dish.
2. Drain the mandarin slices and reserve the juice. Put half of the mandarin slices over the Swiss roll and then pour over half of the juice. Place the trifle into the fridge and allow it to set for half an hour.
3. Pour half of the custard over the trifle and then place it back into the fridge for another half an hour.
4. Once set slightly, place the remaining Swiss roll pieces on top of the custard, followed by the mandarin slices and the juice. Arrange the rest of the custard on top of the mandarin slices and then place it back into the fridge until you're ready to eat.
5. Just before serving, whip the cream and spread it over the top of the trifle.

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