

Peach Melba Trifle

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Combining the classic flavours of peach and raspberry, this trifle is absolutely delicious. Garnish it with chocolate shavings.

Ingredients:

12 sponge fingers
2 tbsp. peach liquor
225g raspberries
1 peach, stoned and peeled
1 sachet of raspberry jelly
300ml custard (packet, or make your own)
300ml whipping cream

Directions:

1. Put the sponge fingers in the bottom of a serving dish. Cover with the peach liquor.
2. Dice the peach flesh and put it over the sponge fingers. Sprinkle the raspberries over the peach.
3. Make up the jelly according to the packet instructions and pour it over the sponge fingers and fruit. Leave it to set for a few hours.
4. Spread the custard over the jelly and then whip the cream and spread that over the custard.
5. Allow the trifle to set in the fridge for a few hours before serving.

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