

DELIGHTFUL TRIFLE

Ingredients: (Serves: 8)

1 recipe stirred custard
1/2 loaf pound cake
1/3 cup triple sec or orange juice
1 cup strawberry freezer jam
1 cup heavy whipping cream,
whipped with 1 tablespoon sugar and
1/2 teaspoon vanilla
Fresh strawberries



Directions:

How to make Stirred Custard:

5 egg yolks, beaten
1 1/2 cup milk
1/4 cup sugar
1 1/2 teaspoons vanilla

In a heavy medium sized saucepan, stir together egg yolks, milk, and sugar.

Prepare a large bowl filled with ice and ice water. Set aside.

Cook and stir continuously over medium heat until the mixture coats the back of a clean metal spoon. About 5–6 minutes. Do not boil. Remove the pan from



the heat and stir in the vanilla.

Quickly cool the custard by placing the saucepan in the large bowl of ice water for 1–2 minutes, stirring repeatedly.

Pour the custard into a small bowl.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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Directions:

Cover the surface with plastic wrap to prevent a skin from forming. Chill the custard for 2 hours or until serving time. It will be runny. Stirred custard does not “set.”

How to make Strawberry Freezer Jam:

2 cups sliced fresh strawberries
2 cups sugar
1 package dry pectin or 1 package gelatin
¾ cup water

In a medium bowl, mix strawberries and sugar. Let stand 10 minutes.

Meanwhile, stir the pectin or gelatin into the water in a small saucepan. Bring this to a boil and boil for 1 minutes.

Add in the strawberries and, using a potato masher, crush the berries. Allow the mixture to stand for 3 minutes and then pour into clean jars, leaving space at the top for expansion.

Let stand for 24 hours at room temperature before freezing. *This may be used immediately in the trifle recipe—if you didn’t have time to freeze it—but it must be cooled completely.

To Construct the Trifle:

Cut half a loaf of pound cake into slices about 1/2 -inch thick and then cut the slices in half or cubes. Measure out the triple sec and jam.

To assemble individual trifles in bowls, layer:

Cake
1 teaspoon triple sec
1 tablespoon strawberry freezer jam
2 tablespoons custard

Cake
1 teaspoon triple sec
1 tablespoon strawberry freezer jam
3 tablespoons custard

Directions:

To assemble a large trifle in a clear glass bowl that will serve 8:

Layer:

Half the cake slices or cubes

Sprinkle with 8 teaspoons triple sec

Top with ½ cup strawberry freezer jam

Top with 1 cup custard

Repeat:

Half the cake slices, cubes

8 teaspoons triple sec

½ cup strawberry freezer jam

1 cup custard

Chill trifle(s) for at least 8 hours. *This is a must.* The cake will sop up the moisture.

When ready to serve, make the whipped cream and garnish dishes with fresh strawberries.