



Trifle (a recipe)

Trifle is a cold fruit dessert. At Christmas in Britain people often eat trifle as well as Christmas pudding after Christmas dinner.

Trifle is easy to make. You often have trifle as a dessert at other times of the year, too, at birthday parties, for example.

For 6 portions you need:

250 g sponge fingers

200 g apricot jam

1 banana

1 small tin of mandarin oranges or 1 orange
or different kinds of tinned or fresh fruit

200 ml fruit juice

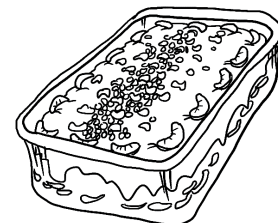
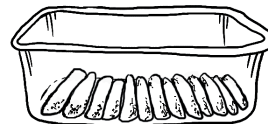
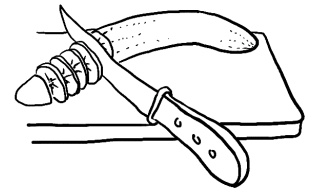
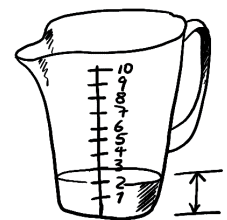
1 packet of vanilla pudding (take one you can prepare without cooking)

milk: look on the packet of pudding

200 g cream

grated chocolate

a deep glass dish about 26 cm in diameter



1. Open the tin of mandarins, keep the juice.
2. Peel the banana and slice it thinly with all the different fruit you have.
3. Arrange the sponge fingers in the bottom of the dish.
4. Spread the apricot jam on the sponge fingers.
5. Pour the fruit juice over the biscuits.
6. Arrange the fruit in the dish.
7. Make the pudding following the instructions on the packet.
8. Pour the pudding over the fruit into the dish.
9. Whip the cream until it is very stiff.
10. Spread the cream on the top.
11. Sprinkle the chocolate over the top or you can decorate the trifle with pieces of fruit or nuts.
Keep the trifle in the fridge.

Idee aus: Around the year 2. Klett Verlag