

# Elmlea®

## Strawberry Trifle with white chocolate shavings



### Ingredients

800g Madeira cake, cut into cubes  
100ml sherry  
4 tbsp strawberry jam  
500g strawberries, hulled

750ml Elmlea Whipping Cream

2 tsp vanilla essence  
800ml cold pouring custard  
Extra strawberries & white chocolate shavings to decorate



### Method

1. Start this recipe by placing half of the cake pieces into the bottom of the trifle bowl.
2. Soak the sponge with half of the sherry.
3. Heat up the jam with 2 tablespoons of water to soften, then pour half over the cake.
4. Allow to cool slightly while you whip the cream with vanilla essence.
5. Next, scatter half of the whole strawberries over the sponge and pour over half of the custard.
6. Next, spoon over half of the whipped cream and even out. Repeat the whole process again with the remaining ingredients.
7. Finish off with a few strawberries on top and white chocolate shavings