



RASPBERRY, YOGURT & WHITE CHOCOLATE TRIFLE



By Irish Yogurts Clonakilty

Raspberry, Yogurt & White Chocolate Trifle

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Prep Time: 5 min

Total Time: 5 min

Category: Dessert

Method

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- The trifle can be made in one large glass serving dish or into individual glasses

Jelly Sponge Layer

- Break up the raspberry jelly cubes and add 750ml of hot water. Stir until the jelly cubes have dissolved and add the sherry to this. Set aside and allow to cool to between 25°C and 35°C
- Meanwhile, slice the raspberry swiss roll into 1cm slices. Line the bottom of the dish or glasses with the swiss roll slices and arrange the raspberries neatly onto the sponge
- When the jelly is cooled pour it over the swiss roll and raspberries. Place in the fridge for 1 hour until the jelly has set.

Custard Layer

- Put the milk and cream in a saucepan and bring to the boil.
- Meanwhile, set a glass bowl over a pan of gently simmering water. Snap the white chocolate into the bowl and leave to melt.
- Put the egg yolks, caster sugar and cornflour in another bowl and whisk to combine
- Once the cream mixture is up to the boil, pour slowly into the bowl with the yolks, whisking



continuously

- Return the mixture to the pan, along with the yogurt, and cook over a gentle heat, whisking until the mixture reaches 85°C on a digital thermometer, or the custard has thickened enough to coat the back of a spoon
- Pour the custard through a sieve into the bowl with the melted chocolate and whisk to combine. Place in the fridge for 1hr or until fully cooled
- When the custard is cold spoon it over the jelly sponge layer and smooth over with a spatula

Cream Layer

- Combine the cream and whole milk natural yogurt in a bowl and whisk vigorously until soft peaks are formed. Spoon over the custard layer and smooth over again with a spatula

Topping

- Arrange the raspberries on top and sprinkle the toasted pistachios over it. Now its ready to serve

Ingredients

Jelly Sponge Layer

- 2 raspberry swiss rolls
- 2x135g packets of raspberry jelly
- 750ml of hot water
- 100ml sherry
- 375g fresh raspberries

Custard Layer

- 100ml whole milk
- 300g of [Irish Yogurts Clonakilty Fat Free Natural Live Yogurt](#)
- 100ml cream
- 50g caster sugar
- 250g white chocolate
- 7 large egg yolks
- 25g cornflour

Cream Layer

- 200ml of cream
- 200g of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)

Topping Layer

- 50g crushed roasted pistachios
- 125g raspberries

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