

Lyres Strawberry, Peaches and Cream Trifle with Amaretto Custard serves 6-8

Prepare this recipe 1 day in advance

Strawberry Jelly

750g fresh strawberries

150g caster sugar

150ml water

20ml lemon juice

12g gelatine

Begin by boiling a saucepan of water on the stove. combine the strawberries, sugar, water and lemon juice in a large steel bowl and cover tightly with cling film. place the bowl on top of the saucepan of water and simmer for 1 hr. be sure not to let the saucepan boil dry!

Strain the strawberries and liquid through a fine strainer keeping the syrup separate. Add the gelatine to the warm strawberry syrup and set in a container in the fridge.

*The cooked strawberry pulp can be turned into a jam for another use by re boiling the pulp with some more sugar and blending

Olive oil Sponge with Lyres Triple Sec

5 whole eggs

150g caster sugar

50ml olive oil

150g plain sifted flour

30ml triple sec

Place eggs in mixing bowl with whisk attachment and whisk on high for 3 min until pale. Add sugar and continue whisking on high for a further 2 min. Continue whisking on high and pour olive oil into mixture very slowly in a thin constant stream until all combined. Remove bowl from mixer and carefully fold in the sifted flour in 3 batches being careful to avoid lumps.

Pour sponge mix into baking tray lined with baking paper and cook for 20 min at 160 degrees until skewer comes out clean. rest sponge for 5 min before gently brushing the triple sec over the sponge using a pastry brush till absorbed .Refrigerate

Lyres Amaretto custard

150ml milk

350ml cream

150ml Lyres Amaretto

6 egg yolks

110g caster sugar

10g cornflour

20ml milk

In a saucepan heat milk, cream and amaretto. do not boil. Meanwhile in a mixer with a whisk attachment, whisk egg yolk and sugar for 5 min until pale and thick.

in a small bowl mix cornflour and 20ml milk until combined and set aside.

Pour hot amaretto cream into the mixing bowl of egg yolk and sugar and then add cornflour mixture. whisk to combine and return contents to a clean saucepan and cook on moderate to low heat for about 15 min stirring constantly until mixture starts to thicken. It is important to stir constantly so the custard doesn't burn and scramble in the saucepan. remove from heat and pass custard through a strainer into a jug for pouring later.

Trifle Assembly

5 ripe peaches cut into large wedges
500g fresh strawberries hulled and quartered
olive oil sponge diced into large 3cm cubes
strawberry jelly diced into large 3cm cubes
Amaretto custard to finish

The great thing about a trifle is that there is no right way to assemble it. essentially it is a beautiful mess of fruit, jelly, sponge and custard , In a classic trifle glass (or large glass bowl) start by placing some of the strawberries and peaches in the bottom, next add some sponge, more fruits, jelly and custard and layer the ingredients until they are all used.