

# Grandma's Christmas Trifle



Recipe by Dr James Alexander Fielding

## Ingredients

- 2 sachets of jelly
- 1 litre vanilla custard
- 1/2 litre double cream
- Peach slices (fresh or tinned)
- Sliced fresh strawberries
- Any other fresh fruit you like
- Sherry
- Sugar
- Vanilla
- Jam rolls

## Method

1. The night before, prepare jelly using hot water as per packet instructions and refrigerate overnight.
2. Assemble trifle: pour 1 cup custard into bowl.
3. Place layer of jam rolls, and brush them with Sherry.
4. Spread a layer of custard.
5. Drain peach slices, and add a layer to trifle.
6. Top this with custard.
7. Repeat layers to fill bowl.
8. Whip cream with sugar and vanilla, and top the trifle with this – be generous, it's Christmas after all!
9. To finish, decorate with slices of fresh strawberry and serve chilled.