

Berry Trifles

Ingredients:

- 250g packet jam sponge roll
- 1 tablespoon Grand Marnier
- 1/2 cup orange juice
- 3/4 cup condensed milk
- 1 1/2 cups thickened cream
- 1 can raspberries
- 1 can blueberries



Beetroot Hummous with Turkish bread, Tuna, Caper & Olive Fettucine and Mixed Berry Trifle

Method:

- Cut jam roll into 1cm slices. Brush with combined orange juice and Grand Marnier.
- Beat cream and condensed milk until thick.
- Fold in berries. Layer the berry cream and cake in six serving dishes.
- Refrigerate until ready to serve.

Serving Suggestion:

- Serve with extra berries and whipped cream.