

Recipe ALMOND AND CHERRY TRIFLE

Ref No. ANP051

INGREDIENTS:

8 butternut snap biscuits, roughly broken
200g **DUCKS MACADAMIA NUTS**,
roughly chopped
4 tsp sweet sherry
400ml prepared vanilla custard
1 punnet strawberries, diced
200ml cream, whipped to firm peaks
100g **WINN RED GLACE CHERRIES**,
finely chopped
100g **DUCKS NUTS FLAKED ALMONDS**,
lightly toasted



METHOD:

4 x 400ml glasses



To assemble the trifle:

Mix the broken biscuits and 100g of the chopped macadamias and sprinkle with the sherry. Divide evenly between the glasses. Fill with 100ml of custard into each glass, then a layer of the diced strawberries. Sprinkle remaining macadamia nuts. Divide the cream evenly between the glasses and smooth the top. Decorate with the glaze cherries and then top with flaked almonds.

Refrigerate for 1-2 hours prior to serving.

Serves 4

