

# Irish Sherry Trifle



This is a must for any traditional Irish Christmas dinner. It's quick and easy, and always a delicious finish to a wonderful celebration meal!

This dessert should be prepared at least 6 hours before serving, but no more than 24.

Enjoy!



Recipe serves	Prep Time	Cook Time
8-12		

Trifle Ingredients	Amount
trifle sponges	6-12 oz
sweet sherry	3 tbs
strawberry or raspberry jello	6 oz
fresh strawberries or raspberries	1 pkg
strawberry or raspberry jam	4-6 tbs
thick custard	4 cups
whipping cream	2 cups
toasted almond slices	2 oz
nutmeg	

## Trifle Instructions

1. Line the bottom of your glass dish (or individual glass dishes) with 1" trifle sponges squares, sprinkle with sherry, soak for 5 minutes. \*Lady fingers, pound cake, or sponge cake can be used.
2. Spread jam over the top of each 1" square of sponge. \*You may want to double to 2 layers of sponge.
3. Lay thick slices of fresh strawberries or whole raspberries (or both) over the sponge jam sandwiches.
4. Mix the jello according to the recipe, pour over the sponge and fruit, refrigerate until set. \*OR mix the jello ahead of time and whip into a foam and layer over the sponge.
5. Spoon the custard (you can buy it readymade or make your own) over the jello, a good and thick layer. \*Vanilla pudding can be substituted here.
6. Add a thick layer of whipping cream over the top.
7. Decorate with more fresh fruit, toasted almost slices, and a few sprinkles of nutmeg.

Custard Ingredients	Amount
milk	4 cups
vanilla	1 tsp
butter	1 tsp
eggs	4
sugar	1/2 cup
sugar (optional)	1/4 cup
cornstarch	3 tbs

## Custard Instructions

1. In a saucepan, stir milk, vanilla, and butter over medium heat. Turn off the heat before it reaches a boil.
2. Whisk eggs, sugar, and cornstarch in a bowl until sugar dissolves. \*add an additional 1/4 cup of sugar for very sweet custard
3. Set the saucepan back to low heat. Slowly whisk in egg mixture. Continue whisking until the custard thickens, 5-10 minutes.
4. Allow the custard to cool before layering into the trifle.