



PREP: 15 min
COOK:
SERVES: 6

Vanilla Yoghurt Trifle

This recipe is so easy - no cooking, and no mucking around - but it's absolutely perfect for breakfast, brunch or a light dessert. Vanilla yoghurt and fresh fruit, it's a combination loved by all.

Ingredients

Italian savoiardi sponge biscuits
Fresh orange juice
3 cups (750ml) Greek style yoghurt
300ml cream
2 tsps Queen Organic Vanilla Bean Paste
¼ cup (40g) icing sugar, sifted
3 x 250g punnets strawberries
2 x 125g punnets blueberries
2 x 125g punnets raspberries
¼ cup (30g) slivered almonds, lightly toasted

Method

STEP 1

Line a large bowl with some savoiardi biscuits, then drizzle with orange juice. Use enough orange juice to moisten the sponge biscuits, without drenching them.

STEP 2

Place the yoghurt in a large bowl. In another bowl beat the cream with the Queen Vanilla Paste and icing sugar until medium peaks form. Gently fold the cream into the yoghurt.

STEP 3

Spoon half the yoghurt cream mixture over the savoiardi biscuits. Combine all the berries and scatter half over the top.

STEP 4

Spoon the remaining yoghurt cream mixture over the berries then scatter with the remaining berries and almonds.

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Method

STEP 5

Dust with icing sugar if desired and refrigerate until ready to serve.

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