



PREP: 50 mins
COOK: 30 mins
SERVES: 10-12

Lamington Trifle

Inspired by the flavours of a classic British Trifle, our Lamington trifle is perfect for summer down under. With lamington sponge layers, tart berry coulis, and thick vanilla bean custard, this twist on a classic is sure to please!

Ingredients

Jelly

1 x 85g sachet strawberry jelly

Berry Coulis

200g Frozen Strawberries

1 tbsp lemon juice

1 tbsp sugar

Sponge Cake

4 large eggs, room temperature

3/4 cup (165g) caster sugar

½ tsp Queen Concentrated Vanilla Extract

Method - Jelly

STEP 1

Prepare jelly as per pack directions, then pour into the base of a 20cm trifle bowl. Allow to set.

Method - Berry Coulis

STEP 1

Place all ingredients in a medium saucepan over medium heat and bring to a simmer. Simmer for 10 minutes, stirring regularly. Use a stick blender to puree, or allow to cool before pureeing in a blender. Chill in fridge until ready to use.

Method - Sponge Cake

STEP 1

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Ingredients

2 tsp plain flour
1/2 tsp bicarbonate of soda
1 tsp cream of tartar
3/4 cup+ (110g) cornflour

Chocolate & Coconut Icing

2 cups (300g) icing sugar, sifted
200g dark chocolate (70% is best)
20g unsalted butter
1/3 cup cocoa powder
3/4 cup (180ml) milk
3 1/4 cups (300g) desiccated coconut

Vanilla Bean Custard

750g Double thick custard *See notes to make your own

2 tsp Queen Organic Vanilla Bean Paste

To assemble

300ml thickened cream
1 tsp Queen Organic Vanilla Bean Paste
Fresh strawberries

Method - Sponge Cake

Preheat oven to 150C fan-forced. Grease and line the base of 2 x 20 cm cake pans. Dust the sides of your greased cake tins, tapping out the excess.

STEP 2

In the bowl of a stand mixer, or using a hand mixer, beat eggs, sugar and Vanilla Extract on highest speed for 8 minutes.

STEP 3

In a 1 cup measurement combine plain flour, bicarbonate of soda and cream of tartar. Then add cornflour to the measuring cup to make a combined amount measuring one full cup. Sift together 3 times.

STEP 4

Sift half the flour mixture over the egg mixture, fold through until just combined. Repeat with remaining flour mixture. Divide mixture between tins and bake for 20 minutes or until cake springs back when touched and is coming away slightly from sides of pan.

Method - Chocolate & Coconut Icing

STEP 1

In a microwave safe bowl, melt chocolate and butter in 30 second increments until smooth. Add sifted icing sugar and cocoa powder, then whisk in the milk.

STEP 2

Place coconut in a baking tray. Dip cake layers one and a time in to the chocolate icing making sure they are completely coated, allowing any excess to drip off. Cover with coconut then place wire rack to set. You should have some remaining chocolate icing and desiccated coconut, mix together to make little lamington truffle balls. Coat these with an extra layer of coconut.

Method - Vanilla Bean Custard

STEP 1

If making your own, see recipe notes. If using store bought, simply add a generous squeeze of Queen Vanilla Bean Paste and mix through.

Method - To assemble

STEP 1

Place first lamington cake layer into trifle bowl on top of jelly layer. Spoon and spread custard over lamington layer, then lightly spread over berry coulis. Top with second lamington layer. Cover with cling wrap and place in fridge to chill. This trifle can be served straight away, but tastes best when left for 6 hours to overnight.

STEP 2

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Method - To assemble

Whip cream and Vanilla Bean Paste to firm peaks. Spoon onto trifle and top with fresh berries and lamington truffles to serve.

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