



PREP: 40 min +
setting
COOK: 50 min
SERVES: 12-14

Raspberry White Chocolate Peach Melba Trifle

Inspired by the traditional peach melba, our newest trifle has layers of rosewater jelly, peaches, white chocolate cream, raspberry cake and crunchy almond praline! Certainly a must-try this summer.

Ingredients

Jelly

- 3 cups (750ml) water
- 3 tbsp gelatine
- 1 cup + 2 tbsp (260g) caster sugar
- 4 tsp [Rosewater Essence](#)
- 4-6 peaches, each cut into 8 wedges
- 1 punnet (125g) fresh raspberries

Cake

- 1 ½ cups (225g) self-raising flour
- 1 1/4 cups (125g) almond meal
- ¾ cup (165g) caster sugar

Method - Jelly

STEP 1

Pour 1 cup (250ml) of the water into a large bowl and sprinkle over gelatin.

STEP 2

Bring remaining water (500ml) and caster sugar to the boil, pour over gelatine mixture and stir until dissolved. Add Rosewater Essence and mix to combine. Pour into trifle bowl and place in peach wedges and raspberries. Refrigerate for 2-3 hours.

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 20cm cake tin.

STEP 2

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Ingredients

3 large eggs, room temperature
½ (125ml) vegetable oil
½ cup (125ml) full cream milk
1/2 cup fresh or frozen raspberries,
pureed & sieved to remove seeds.
Queen Hot Pink Food Colour Gel

Almond Praline

¼ cup (60ml) water
1 ½ tbs (45g) Queen Glucose Syrup
¾ cup (165g) caster sugar
¾ cup (90g) flaked or slivered almonds

White Chocolate Cream

200g white chocolate, chopped
150ml thickened cream
500ml thickened cream, for whipping
1 punnet (125g) raspberries
2-3 peaches

Method - Cake

Combine flour, almond meal, and sugar in a large bowl. Whisk to combine.

STEP 3

Whisk eggs, oil, milk, raspberry puree and a drop of Hot Pink Food Colour Gel in a jug. Pour into flour mixture and stir to combine. Pour into prepared tin and bake for 45-50 minutes, or until an inserted skewer comes out clean. Let cool for 10 minutes in tin, before turning out onto a wire rack to cool completely. Slice domed top off cake to level.

Method - Almond Praline

STEP 1

Line a baking tray with baking paper. Combine water, Glucose Syrup and sugar in a saucepan over a low heat until sugar has dissolved. Increase heat to medium and cook for approximately 4-5 minutes or until mixture starts to turn golden. Quickly mix in almonds and pour onto prepared tray. Allow to cool.

STEP 2

Process some praline into small to medium chunks in a food processor.

Method - White Chocolate Cream

STEP 1

Add chopped chocolate to a medium bowl and set aside. Heat 150ml of cream in saucepan over a low heat until it reaches a gentle simmer. Pour over chocolate. Allow to sit for 4 minutes before stirring to combine. Chill in the fridge for 30-40 minutes.

STEP 2

Whipped remaining cream to firm peaks, fold white chocolate cream through whipped cream.

Method - Assembly

STEP 1

To assemble, add 2 ½ cups of the cream mixture on top of the jelly layer. Trim cake to fit trifle bowl and gently place on top on cream. Top cake with crushed praline and spoon remaining cream on top. Place in the fridge to set for 1 hour. Top with fresh raspberries, peaches and praline shards just before serving.

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