

# BLOOD ORANGE TRIFLE



## INGREDIENTS

### BLOOD ORANGE JELLY

- 360ml blood orange puree
- 2 blood oranges, segmented
- 4 gelatine leaves, soaked

### BLOOD ORANGE CUSTARD

- 360ml ready-made vanilla custard (or make to your own recipe)
- Zest and juice of 1 blood orange

### COCONUT CHANTILLY

- 90g butter, softened
- 100g caster sugar
- 1 tbs vanilla essence
- 3 eggs
- 100g self-raising flour
- 15g cocoa powder
- 100ml milk
- 80ml buttermilk
- 60ml blood orange puree
- ½ tin sweetened condensed milk





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## COOKING METHOD

### BLOOD ORANGE JELLY

- 01 In a small pan, heat up the blood orange puree
- 02 Add the softened gelatine to the warm orange puree and stir until it's dissolved
- 03 Pour the liquid jelly into 6 individual glasses
- 04 Place 3 or 4 of the orange segments in each glass and set in the fridge

### BLOOD ORANGE CUSTARD

- 01 Pour the custard into a bowl and mix in the zest and juice of 1 blood orange
- 02 Carefully pour about 60ml of custard into each glass, on top of the set jelly

### BLOOD ORANGE JELLY

- 01 Beat the butter and the caster sugar until it's pale in colour and creamy
- 02 Add the vanilla and beat until combined
- 03 Add the eggs one at a time, beating them well as you do so
- 04 Gradually add the flour and cocoa powder, mixing until combined
- 05 Spoon the mixture into a lined tin (15x20cm) and bake for 20 – 25 minutes at 180°C
- 06 Take the cake out of the oven and use a skewer to make holes over the top of the cake
- 07 Leave to cool in fridge
- 08 Mix together the milk, buttermilk, puree and condensed milk and pour the mix over the cooled cake
- 09 Return it to the fridge for 2 hours until the liquid is absorbed

### TO SERVE

Once the cake is ready, use a round cutter to cut 6 small disks and place these in the glasses, on top of the set jelly and custard, and decorate as you would like.

