

Red Berry Trifle



You find the **video** of making the Red Berry Trifle here:

<http://PastryFriends.com/red-berry-trifle>

VIDEO

Ingredients for a bowl with 21 cm (8.3 inches) diameter. This is enough for 8 persons.

Red Fruits Jelly

Water 250 ml
Mixed berries (frozen) 300 g (10.6 .oz)
Gelatine 5 g (0.2 .oz)
Grenadine syrup 70 g (2.5 .oz)

If you don't have grenadine syrup,
add this instead:

Sugar 60 g (2.1 .oz)
Lemon juice 1 tbs

Custard cream

Milk 500 g (17.6 .oz)
Butter 30 g (1.1 .oz)
Sugar 100 g (3.5 .oz)
Egg yolk 100 g (3.5 .oz)
Vanilla pod 1/3
Flour 40 g (1.4 .oz)

Heavy cream 250 g (8.8 .oz)
Sugar 30 g (1.1 .oz)

Finger biscuit (ladyfingers) 100 g (3.5 .oz)

Fresh berries ~700 g (24.7 .oz)





Soak the gelatine in cold water.

In the meantime, bring the 250 ml water to a boil.

Squeeze the gelatine and mix it into the hot water.





Add the grenadine syrup.

If you don't have grenadine syrup, use sugar and lemon juice instead.

Pour the hot jelly onto the berries in a large bowl. Put the bowl in the fridge for cooling.

The bowl should be transparent (glass, pyrex). Otherwise, the layered structure of the trifle won't be visible. 😊





Prepare the pastry cream as described in the „Perfect Cream Puffs“ guide (but use the amounts I mentioned here).

If you don't have the guide, yet, get it here (it's free):

<http://PastryFriends.com>

Cut the strawberries in half and assemble them along the side of the bowl.





Fill the center with diced strawberries.

Add a layer of ladyfingers (finger biscuits).

Fill the pastry cream into a piping bag...





Pipe out rings of pastry cream on top of the strawberries and ladyfingers.

Level the surface with a palette knife.





Decorate the side of the bowl with a ring of small berries (blueberry, raspberry).

Then also cover the center with berries.

For the final layer, whip the heavy cream together with the sugar.





Whip the heavy cream to soft peaks stage with an electric mixer. Then, whip with a wire whisk to get a nice and uniform consistency.

Add another layer of ladyfingers. Then, cover the berries and ladyfingers with the heavy cream.

Level the surface again with a palette knife.





Decorate the top with the remaining berries. Sprinkle with chopped pistachios or mint leaves.

Store the trifle in the fridge until shortly before serving.

It's a refreshing summer dessert.....



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What members say about keikos-cake.com...

this is a website i came upon by chance, and i'm so glad i did as i was going to go onto advance patisserie. and who better to teach me than you! and my fellow members too! what's also great about these teaching videos is that you make your work the focus of your site, unlike, i feel, lots of tv chefs who forget who should be the star. and so quick with your replies too, which is much appreciated.

a big THANKS! 😊 😊 😊

Your work is very much appreciated. Watching your videos and reading the recipes are almost like going to baking school... 😊 That has always been my dream... I love the fact that I could come here and ask "a Baking Master" questions to understand more about the techniques and the use of certain materials. It is such an honor and an opportunity.

showy. Keiko, your skills never cease to amaze me. I can keep watching your videos over and over again. I am an aspiring chef/baker and Im currently an art major; thus I can really appreciate your talent. It is really difficult to understand techniques until you are able to view how someone does them, that's why I loooove your videos. They really help me understand the method to perfection. I can't wait for more videos to be put up. I am definately looking forward. 😊

YIPEE....LOL. Anyway, all is good and dreaming is good. In the mean time I am so glad I found this place. Been having fun trying the fancy desserts here and also being able to ask questions IS PRICELESS. Chef Keiko is a great help.

I was looking for a Macarons recipe and finally landed on this website. I immediatley registered and I'm stunned with all the great recipes and after all the fantastic videos. This really helps to deal with the material because in the past I was never sure when and how to fold egg whites to a batter or how to work with tempering chocolate. THANK YOU very much 😊

I'm a newbie from Baking! When I first visited Keiko's website, I was amazed!! At the beginning, I tried out the Cream Puff... didn't turn out good, but tasted all right... then I tried the Swiss Roll... OMG.... I can't believe how easy it is and so good it tast!!! Thanks to the step by step video and instructions!!! I LOVE IT...

Happy Baking!

Keiko