

Miele

Swiss roll trifle

By Miele

24 hours

Preparation time

1 hour 15 minutes

Cooking time

12-14 servings

Serves



INGREDIENTS

Swiss roll

125g caster sugar
3 large eggs, room temperature
125g plain flour, sifted
1 tbs warm water
200g raspberry jam
Caster sugar, extra for dusting

Raspberry jelly

1.5l Maggie Beer sparkling Ruby Cabernet
500g caster sugar
16 x 2g gelatine leaves
400g raspberries

Crème anglaise

350ml thicken cream
200ml full cream milk
2 whole eggs
100g caster sugar
1 tsp vanilla bean paste

To serve

400g thickened cream
200g raspberries

METHOD

Pastry

1. Pre-heat Oven on Fan Plus at 160°C and paper line a baking tray.
2. Use an electric mixer with the whisk attachment, place the sugar and eggs into a bowl and whisk on medium speed until thick and pale, approximately 10 minutes.
3. In a separate bowl, sift flour three times. Gently fold one third of the flour through the egg mix using a metal spoon.
4. Repeat with the remaining flour and followed by the warm water. Gently incorporate into the sponge mix.
5. Pour the mixture into the prepared tin. Bake on shelf position 2 for 12 minutes until golden in colour.
6. Remove from the Oven and cover with a piece of baking paper, then a damp tea towel. Set aside to cool.
7. Dust a piece of baking paper with caster sugar. Remove the tea towel and paper from the sponge and turn out onto the baking paper.
8. Spread with jam. Starting with the shorter end, firmly roll up sponge, using the baking paper as a guide.
9. Wrap tightly in cling wrap and place seam side down on a tray. Reserve until required.

Raspberry jelly

1. Bring the Ruby Cabernet and sugar to boil in a large pot over high heat, Induction-setting 8. Simmer until the sugar has dissolved. Remove from the heat and allow to cool.
2. Soak gelatine in cold water until softened.
3. Squeeze the excess water from the gelatine, then add the Ruby Cabernet. Warm over a low heat, Induction setting 3. Stir gently until the gelatine is dissolved. Remove from the heat and allow to cool.
4. Pour a small amount of jelly into a large trifle bowl, approximately 1cm deep. Refrigerate for 30 minutes until set.
5. Remove from the refrigerator and scatter the top with raspberries. Pour over another 2cm of jelly and repeat steps until all the raspberries and jelly is used. Refrigerate for at least 3-4 hours.

Crème anglaise

1. Place all ingredients into a mixing bowl or blender and blend until the sugar has dissolved.
2. Pour the custard mixture into an unperforated stainless steel container, cover with cling wrap.
3. Place into the Steam Oven and Steam at 85°C for 1 hour.
4. Remove from the Oven and stand for 5 minutes, before placing in the refrigerator to cool.

Trifle assembly

1. Cut the Swiss roll into 1cm slices. Arrange on top of the jelly until covered.
2. Place cream into a bowl of a freestanding mixer with whisk attachment. Whip on medium speed until soft peaks. Add in crème anglaise and continue mixing until thick and creamy. Do not over whip.
3. Spoon cream over Swiss roll and garnish with raspberries. Serve.

Hints and tips

- Crème anglaise can be steamed in sterilised jars. Secure the lids and place onto a perforated steam container and Steam at 85°C for 1 hour.
- This recipe can be used to make individual trifles. Halve the jelly recipe.