



# Trifle berry tart

By Michael Meredith

4 hours

Preparation time

2 hours, 20 minutes

Cooking time

10 servings

Serves

#### **INGREDIENTS**

# Sweet pastry

250 g butter
200 g caster sugar
2 eggs
650 g plain flour
½ tsp fine salt
1 egg, lightly beaten, for
egg wash

## Sponge cake

120 g self-raising flour, plus extra for dusting
120 g unsalted butter, chopped and softened
120 g caster sugar
2 eggs
½ vanilla bean, scraped
Sweetened cocoa powder, to dust

# Sherry jelly

750 ml Amontillado sherry 260 g caster sugar 160 g frozen raspberries 6 gelatine leaves, bloomed in cold water

## Vanilla custard

180 g caster sugar
10 large egg yolks
2 tbsp cornflour
500 ml (2 cups) milk
300 ml pouring cream
½ vanilla bean
3 gelatine leaves, bloomed
in cold water

# Italian meringue

200 g (1 cup) sugar ½ cup water 4 egg whites, room temperature ½ tsp cream of tartar

## To serve

200 g ripe fresh raspberries 200 g cherries 150 g blackberries 200 g strawberries lcing sugar, to dust 140 g (1 cup) sliced almonds, toasted Whipped cream

#### **METHOD**

#### Sweet pastry

- 1. Cream butter and sugar in an electric mixer until pale and creamy (6-8 minutes).
- 2. Add eggs, one at a time, beating well between each addition, mix in flour and salt.
- 3. Turn out onto a work surface and knead lightly until a dough forms.
- 4. Pat into a flat disc, wrap in cling wrap and refrigerate to rest for 30 minutes.
- 5. Roll pastry 3mm thick. Invert pastry into a 30cm diameter round tart tin and press pastry into edges, allowing it to overhang slightly. Refrigerate to rest for 30 minutes.
- 6. Pre-heat oven on Intensive Bake at 160°C and blind-bake pastry for 45 minutes or until pale golden.
- 7. Remove paper and weights, brush with egg wash and bake for 5 minutes or until crisp. Cool on a wire rack and trim excess pastry.

# Sponge cake

- 1. Pre-heat oven on Fan Plus at 160°C.
- 2. Grease a 20cm diameter cake tin and lightly dust with the extra flour.

Sift flour and a pinch of salt into a bowl.

- 3. Beat butter in an electric mixer until pale and creamy. Add sugar and beat until smooth and light.
- 4. Add eggs one at time, beating well between additions and scraping down sides of bowl.
- 5. Transfer mixture into a large bowl, sift in flour, folding to combine between additions and then fold in vanilla.
- 6. Pour mixture into cake tin, smooth the top and bake for approximately 18 minutes or until golden brown. Turn out onto a wire rack to cool.
- 7. Once cool, cut into 1cm cubes. Place back into oven and select Fan Plus at 100°C, select Crisp function if available. Dry the cubes for 1 hour.
- 8. Once dried, cool and dust with sweetened cocoa powder.

## Sherry jelly

- 1. Bring sherry and sugar to a simmer in a saucepan over high heat, Induction setting 8, stirring to dissolve sugar, then add raspberries and bring to the boil.
- 2. Remove from cooktop and press through a fine sieve into a bowl.

Squeeze excess water from the gelatine and add to the raspberry liquid, stir to dissolve.

3. Transfer to a bowl and place in the refrigerator for 4 hours or

until jelly sets.

#### Vanilla custard

- 1. Whisk sugar and yolks with an electric whisk until pale and creamy, then add cornflour and whisk until smooth.
- 2. Place milk, cream, vanilla pod and seeds in a deep, unperforated steam tray, cover and place in the steam oven Steam at 95°C for 2 minutes.
- 3. Remove from the steam oven, remove pod, and gradually whisk the warm cream mixture into the eggs until blended.
- 4. Return mixture to the steam tray, cover and place in the steam oven.
- 5. Steam at 85°C for 12 minutes. Remove from the steam oven and stir through gelatine.
- 6. Transfer to a bowl placed over ice and stir occasionally until cooled (10 minutes), then refrigerate until chilled  $(1\frac{1}{2} 2 \text{ hours})$ .

## Italian meringue

- 1. In a small saucepan, combine sugar and water. Heat on high heat, Induction setting 7, and cook until it forms a sugar syrup and reaches 115°C using a sugar thermometer, or soft ball stage.
- 2. Combine egg whites and cream of tartar in the bowl of a freestanding mixer fitted with a whisk attachment. Set mixer to medium speed and mix until soft peaks form.
- 3. With the mixer running, carefully and slowly drizzle in hot sugar syrup.
- 4. Increase speed to high and whip until desired stiffness is achieved (approximately 10 minutes).

#### To serve

- 1. Whisk the custard to loosen, then pour into cool tart case, spread evenly.
- 2. Add pieces of roughly broken jelly to cover the top, followed by mixed berries dusted with icing sugar.
- 3. Pipe the meringue on top, sprinkle with dried sponge and toasted almonds and let the tart rest for 30 minutes before serving with whipped cream on the side.

## **Notes**

- This tart can also be made as 10 individual tarts.
- All of the components can be made up to 3 days ahead of time for ease of service.