




dollop.

Mango, Lime, Coconut & White Chocolate Trifle



Serves

6



Prep Time

1 hour



Cook Time

10 mins

Trifle is synonymous with an Australian Christmas. It's an absolute showstopper, tastes great, feeds a crowd and uses up way less effort than you might first think! Plus it's better made in advance, so by the time you get around to that bit of the meal, there's very little to do. You will need a 3L trifle dish for this recipe. Don't let the prep time put you off - you can do a little bit each day over 3 days!

Ingredients

Jelly Layer

1 x 85gm pack mango jelly

White Chocolate Layer

180gms white chocolate

300mls whipping cream

Biscuit layer

1 packet of saviordi biscuits

110gms caster sugar

110mls water

Zest of 2 limes

30mls Malibu (or other coconut liqueur; or 1/2 tspn coconut essence).

Custard Layer

500gms store-bought thick vanilla custard.

Method

2 Days Before Serving

1. Make the jelly according to the packet directions and place into the fridge overnight to set.
2. Roughly chop the chocolate and place into heatproof bowl with the cream. Place the bowl over a saucepan of simmering water making sure the bottom of the bowl doesn't come into contact with the water. Stir until the chocolate is melted and well combined with the cream. Remove from heat, cool slightly, cover and refrigerate overnight.
3. In a small saucepan place the caster sugar and water over a medium heat. Swirl the pan occasionally. Once the sugar has dissolved wait til the mixture starts to simmer, reduce the heat to low and add the lime zest. Cook for 3 minutes, remove from the heat, strain the liquid into heatproof dish. Add Malibu and stir to combine. Cool to room temp and cover.

1 Day Before Serving

4. Use an electric mixer to whip the white chocolate & cream until light and fluffy. Gently spoon in an even layer over the jelly.
5. Dip the biscuits into the syrup for about 2 seconds each; before placing on top of the white chocolate layer. Stand them on their long narrow edge; trim to fit as necessary. Spoon over any extra syrup if you like!

@dollopbyvicki



Ingredients

Cream Layer

400mls whipping cream

270mls coconut cream

Topping

2 large mangos

1 - 2 limes

1 tbsn coconut flakes

Method

6. Spoon over the thick vanilla custard into a nice even layer.

Morning of serving

7. Whip the cream and coconut cream together in a large bowl until soft peaks form. Spoon over the custard layer and smooth out. Store in the fridge until ready to serve.
8. Chop the mangos into bite size cubes; zest and or thinly slice the limes. Refrigerate.

On Serving

9. Remove the trifle from the fridge and decorate with the mangos, lime zest and slices and coconut flakes as makes you happy!



Notes & Serving Suggestions

- You can reduce the suggested time-line if it suits. Make the jelly, syrup and white chocolate in the morning; the biscuits, custard and coconut cream in the afternoon. The longer the trifle sits, the more the flavours develop.
- When you strain the lime zest out of the syrup - you can place it onto a piece of baking paper and toss through a little extra caster sugar (being careful it's cool enough to handle as sugar syrup gets extremely hot!). Leave spread out on the baking paper in a cool, dry place and use to decorate the trifle if you like.
- Juice the limes you zested and freeze in ice cube trays to reduce food wastage.
- You can also decorate the top of the trifle with any other fruit you like. Lightly toasted slivered almonds would also work well.
- You can replace the biscuits with a thin layer of store bought sponge if you like. Brush generously with syrup.
- Store in the fridge. Best eaten within 2 days.



@dollopbyvicki

