

Roasted peach & apricot trifle

Ingredients

(Serves 8)

Lemon curd

- 80g unsalted butter
- Juice of 2 large lemons
- 2 eggs
- 2 egg yolk
- 160g caster sugar

Meringues

- 4 egg whites
- 8 tablespoons caster sugar

Trifle

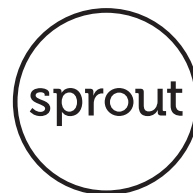
- 2 cups thickened cream
- 2 tablespoons vanilla bean paste
- 2 tablespoons honey, plus 2 tablespoons extra
- 4 apricots, halved
- 4 peaches, cut into wedges
- 1 punnet blueberries, to serve
- 1 punnet strawberries, halved
- 12 cherries, halved
- 50g dark chocolate

Method

1. Bring butter and lemon juice to the boil in a small saucepan. Whisk together eggs, egg yolks and caster sugar in a medium bowl until pale in colour and sugar has dissolved. Gradually pour the hot butter mixture onto the eggs, whisking quickly to combine. Return mixture to saucepan and cook, whisking constantly, until thick enough to coat the back of a spoon. Transfer to a bowl and press clingfilm onto surface to prevent a skin forming. Refrigerate for at least one hour.
2. Preheat oven to 100°C. Whisk egg white to soft peaks, then slowly whisk in sugar until stiff and glossy. Using a piping bag or snipped snap-lock bag, pipe meringue into 1–2cm dots on a lined baking tray. Transfer to the oven for 12–18 minutes or until meringues become slightly crisp. Remove from oven and allow to cool.
3. Meanwhile, combine the apricots and peaches with two tablespoons of honey. Place onto an oven tray lined with baking paper.
4. While the meringues cool, increase oven temperature to 180°C. Add the apricots and peaches. Roast for 10–12 minutes or until golden and softened slightly.
5. Whip cream and vanilla to stiff peaks, add remaining tablespoon of honey.
6. To serve, in one large serving dish or individual glasses, layer strawberries, cream, roasted fruit, cream, and lemon curd and top with blueberries, cherries, meringues and grated chocolate.



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FOR Christmas.



Recipe courtesy
Sprout Cooking School.