



Gooseberry and elderflower trifles

Serves 4-6

Prepare 15 minutes,
plus chilling

Cook 10 minutes

- 400g gooseberries
- 4 tbsp caster sugar
- 4 tbsp elderflower cordial
- 14 ginger nut biscuits
- 200ml fresh vanilla custard
- 250ml double cream

1 Put the gooseberries in a saucepan with 2 tbsp sugar and 4 tbsp water. Cover with a lid and cook for 7-8 minutes, until the fruit has just collapsed. Remove from the heat and stir in 2 tbsp elderflower cordial; set aside to cool. Meanwhile, crush 12 ginger nuts to coarse crumbs. Divide $\frac{1}{2}$ the biscuits between 4-6 glasses. Top with $\frac{1}{2}$ the gooseberries and their juices and press down with a teaspoon.

2 Divide the custard equally between the glasses, then top with the remaining ginger crumbs, followed by the remaining gooseberries. Press down again, then chill for an hour. Whisk the cream with the remaining 2 tbsp sugar and cordial, until it forms a soft, lolling cloud (don't over-whisk). Divide between the trifles, then crush the remaining 2 ginger nuts and scatter over the top. *LH*

Per serving (6) 1895kJ/454kcal/28.2g fat/17g saturated fat/46.5g carbs/35.9g sugars/2.2g fibre/
3.6g protein/0.3g salt