

# YACKANDANDAH

PRODUCT OF AUSTRALIA

Recipes for Yackandandah hand made preserves, curds and & sauces

## Lime curd trifle

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### Ingredients

- 2 cups Yackandandah Premium Lime Curd
- 1 almond cake (see below)
- 2 cups crème anglaise (see below)
- 2 punnets raspberries plus extra to serve
- 250 ml cream lightly beaten to ribbon stage
- 50 ml approx sherry sweet

### Ingredients (almond cake)

- 300 g Butter
- 1 1/2 cups caster sugar
- 6 eggs separated
- 180g self-raising flour
- 300g almond meal
- 1 teaspoon almond essence
- Salt

### Method

- Cream butter and sugar. Add egg yolks one at a time beating each yolk in well. Fold in flour, almond meal and essence.
- Whisk whites until stiff, fold into rest of mixture.
- Bake 30 – 45 minutes until golden and just firm to touch.

### Ingredients (Crème anglaise)

- 400 ml Milk
- 1 vanilla bean
- 4 egg yolks
- 150g Sugar

### Method

- Heat milk with vanilla until just boiling. Whisk yolks with sugar and whisk into hot milk, then cook over low heat stirring constantly until thick. Strain and cook.

To serve trifle

- Cut cake into cubes about 2cm dice, and sprinkle with a little sweet sherry.
- Layer a bowl or in individual Parfait glasses with cake, crème anglaise, lime curd and berries, finishing with berries. Cover trifle with a layer of whipped cream. Leave for 4 hours (or overnight). Serve with extra berries.

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