

## Celebration Trifle

This trifle easily serves 8-10 and should be made the day before to allow the flavors to develop.

### Ingredients

1 lb fresh raspberries hulled  
5 oz superfine sugar  
8 trifle sponge cakes  
6 oz seedless raspberry jam  
6 Tbsp medium dry sherry  
4 oz amoretto biscuits (If visiting England, pick up "ratafia biscuits," to try instead.)  
4 large poached, or canned, peach halves, sliced  
12 egg yolks  
1 ½ pints milk  
½ pint heavy cream  
1 Tbsp confectioners' sugar  
2 Tbsp kirsch (colorless fruit brandy)  
Chocolate caraque to decorate.

Put the raspberries into a large bowl and sprinkle with 4 oz of the superfine sugar. Cover and leave for about 1 hour or until the raspberries start to form juice.

Slice the sponge cakes in half horizontally, then sandwich together with the raspberry jam. Place in a large glass serving bowl and spread with more jam. Spoon 3 Tbsp of the sherry over the sponge cakes.

Spoon the raspberries and their juice over the sponge cakes, then place the amoretto biscuits in a single layer on top and spoon on the remaining sherry. Arrange the sliced peach halves on top of the amoretto biscuits. Cover and leave to stand while making the custard.

Lightly whisk the egg yolks with the remaining superfine sugar until thick. Heat the milk until almost boiling and then whisk it into the eggs yolks. Return the mixture to a heavy-based saucepan and stir over a low heat until the custard thickens, but do not allow it to boil or to curdle. As soon as the custard thickens, remove it from the heat and strain it through a nylon sleeve on to the peaches. Allow to cool, then cover and chill overnight.

Whip the cream with the confectioners' sugar and kirsch until it just holds peaks. Carefully spread the cream over the custard, mark into swirls and decorate with chocolate caraque. Chill until ready to serve.