



CHRISTMAS TRIFLE

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 45 mins

Cook time: 10 mins

Serves: 12



INGREDIENTS

- 110g strawberry coconut yoghurt
- 100g vanilla meringue kisses
- 1 pkt berry jelly, made as instructed
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• **CUSTARD**

- 3 cups almond milk
- 1/3 cup gf custard powder
- 3 tbsp natvia or sweetener
- 1 tsp vanilla extract

• **FRUIT**

- 12 cherries, pitted and halved
- 1 white peach, cut into 2cm wedges
- 1 yellow peach, cut into 2cm wedges
- 1 white nectarine, cut into 2cm wedges
- 1 yellow nectarine, cut into 2cm wedges
- 6 strawberries, halved
- 125g raspberries
- 125g blueberries
- 60 mls lemon juice
- 1/4 cup natvia

METHOD

- **Custard:** In a saucepan, heat 2.5 cups of almond milk, to boiling point.
- Stir custard powder and natvia into last half cup of milk, and add to hot milk.
- Stir until thickened, set aside to cool.
- **Fruit:** In a glass bowl, add stone fruit, strawberries, half the raspberries and half the blueberries, lemon juice and natvia and mix.
- Roughly chop the jelly and spread over the fruit.
- Pour the cooled custard over the jelly. (if warm, the jelly will melt).
- Decorate with meringue kisses, strawberry yoghurt, and remaining raspberries and blueberries.
- Chill for 2-3 hours, Enjoy!