

# Mini Raspberry Trifles



**Serves 4**

**Prep 20 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

### For the sponge:

60g unsalted butter  
125g plain flour  
pinch of sea salt  
4 medium eggs

125g caster sugar

4x 125g custard pots  
2 or 3 bananas, very thinly sliced  
Sherry or other liqueur  
Redcurrants to decorate  
or reserve a few raspberries

### For the raspberry puree:

350 - 400g raspberries, defrosted if frozen  
2 tbsp caster sugar

You can buy readymade sponges

1. **Genoese sponge cake:** Melt the butter gently & cool slightly. Use a little to grease 2 round 18cm cake tins. Dust the sides with flour, tip out excess, & line the bases with baking parchment.
2. Sift the flour & salt together; set aside. Put the eggs & sugar in a large heatproof bowl that will sit snugly over the top of a saucepan. Pour boiling water in the saucepan & sit the bowl on top. The hot water must not actually touch the bowl; it is the steam that is needed to heat it up, which helps the sugar to dissolve and thickens the mixture slightly. Using a hand-held electric beater, whisk the eggs & sugar for  $\pm$  10 mins, until very pale, thick, moussey & trebled in bulk. The mixture should hold its shape on the surface for a few seconds if you some fall from the beaters. Sift 1/2 the flour into the egg & sugar mixture & gently fold it in with a large metal spoon. Repeat with the remaining flour. Carefully pour in the melted butter & fold this in too, until just incorporated. Pour the mixture into a Swiss roll tin & bake in a preheated oven of 180°C/Gas Mark 4 for 25 mins, until golden brown & firm to the touch.
3. Leave to cool in the tins for a few mins & then, running a small, sharp knife around the edge of the cakes if necessary to help, turn them out on a wire rack to cool completely. Cut out circles the size of the glasses you are going to use, at least 2 per glass.
4. Make the raspberry puree: blend the raspberries and sieve to take out the pips.

## To fill the glass:

5. **For the 1st layer:** put a circle of Genoese sponge into the glass. Top with a little sherry, enough to soak it, then add the custard, the same thickness as the sponge. Top with the thinly sliced banana. Add the sieved raspberry puree
6. **2nd layer:** top with another round of Genoese sponge, then more sherry; more custard, more raspberry puree. Lastly, end with the custard. Decorate with redcurrants, if available; otherwise put a couple of raspberries on top.