



Old-fashioned

Trifle Recipe

SERVES 4 - 6

85g (3oz) packet of port wine jelly crystals

500ml of vanilla custard

250g Madeira cake, cut into cubes

½ cup McWilliam's Cream Apera

425g can of peach slices in syrup, drain and reserve syrup

Whipped cream

Fresh seasonal fruit to garnish

Grated chocolate to serve

Image Credit: BBC Food

01. Make jelly according to packet directions and pour into a shallow dish and refrigerate until set. Cut into cubes.

02. Line a 1ltr glass bowl with the cake. Sprinkle cake with Apera (Sherry) and brush with peach syrup.

03. Pour half the custard over the cake, top with the jelly and then about ⅔ of the peaches, then the remaining custard.

04. Top with remaining peaches, whipped cream, and grated chocolate. Refrigerate overnight before serving.



CLASSIC CREAM APERA

The palate is rich, full and smooth with golden syrup, homemade toffee flavours evident with a dash of pecan in the background.

AVAILABLE AT LIQUOR STORES. ENJOY RESPONSIBLY.

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McWILLIAM'S

Recipe Collection
Apera (Sherry)