

Trifle

1 Swiss Roll sliced to fit square pan

1 Raspberry or Strawberry Jelly (Port Wine Jelly is also very good for flavour)

Custard

½ litre whipping cream

½ block cooking chocolate (grated)

Put swiss roll on bottom of pan – pour cooled jelly over this – allow to mold – put custard on – then whipped cream and grated chocolate on top – optional slivered almonds on top.

Home-made Vanilla Custard can be used (see recipe)