



## MINIATURE STRAWBERRY TRIFLES

### INGREDIENTS

#### Group 1

Ingredient	KG
Enbelett Superior Cold Custard Mix	1.000
Chilled water	0.350
	0.350
Instant Cream	-
Chilled water	1.000
<b>Total Weight:</b>	<b>2.700</b>

### METHOD

Miniature Strawberry Trifles



#### DISPLAY CONDITIONS

Chilled



#### CATEGORY

Patisserie



#### OCCASION

Summer



#### FINISHED PRODUCT

Confectionery, Custard, Dessert,  
Sweet Good

1. Cut up plain sponge into small pieces and arrange in the bottom of a trifle glass.
2. Place water in a mixing bowl and using a whisk, stream in Bakels Enbelett Premium Cold Custard Mix on slow speed over 1 minute.
3. Scrape down.
4. Whisk on top speed for 3 - 4 minutes.
5. Leave to rest for a few minutes. In the mean time pipe Bakbel Strawberry Fruit Filling on top of the sponge.
6. Pipe Bakels Enbelett Premium Cold Custard Mix on top of the strawberry.
7. Whisk the water and Bakels Instant Cream for 3-4 minutes on top speed.
8. Pipe a large rosette of cream on top of the custard.
9. To finish slice a strawberry in half and place on top of the cream.