

# RHUBARB & CUSTARD TRIFLE



## INGREDIENTS

### Custard:

- 120g caster sugar
- 200ml double cream
- 400ml milk
- 2 teaspoons vanilla extract
- 2 tablespoons cornflour
- 4 egg yolks

### Rhubarb:

- 800g rhubarb, chopped and washed
- Zest of an orange
- Juice of ½ orange
- 2 Star Anise
  
- 400ml whipped double cream
- Small handful of chopped pistachios
- Reserve some rhubarb to decorate the top
  
- 160g trifle sponges or Victoria sandwich cake
- 1 tablespoon Grand Marnier (optional)

## DIRECTIONS

- 01 Chop and wash the rhubarb. Place it in a large saucepan with a lid. Add the orange zest, orange juice, and star anise. Gently heat and simmer for 20 minutes until it starts to soften.
- 02 In a heavy-based saucepan, mix the caster sugar, cornflour, and egg yolks.
- 03 Gradually add the cream and milk, whisking until smooth (the lumps will smooth out).
- 04 Stir over medium heat until the mixture is very thick. Just before it boils, stop whisking and remove from the heat.
- 05 Cover the custard with cling film directly onto its surface to prevent skin from forming. Set aside to cool.
- 06 Whip the cream until soft peaks form.
- 07 Place the cake or trifle sponges on the base of your serving bowl. If using Grand Marnier, pour a tablespoon over and let it soak for a moment.
- 08 Add the softened rhubarb, followed by the custard layer, and then the whipped cream on top.
- 09 Decorate with chopped pistachios and small pieces of rhubarb.
- 10 You could serve the trifle in a large bowl or individual ramekins.
- 11 Place the trifle in the fridge for a couple of hours before serving or make it the day before.

