

Saxby Trifle

Christmas has traditions. Everyone has their own. And one of ours is Saxby Trifle. My first Christmas with Grant's family, I introduced them to our trifle. Grant's grandmother, Maisie, who didn't normally drink alcohol, had three helpings. I think she liked the tradition, although it was slightly hard to tell with all the slurring.

When Olly, Becca and I were at home in the Corner House after Pop had passed away, we had to choose which things of Ma and Pa's we would like to keep. It was very amicable, there was nothing we argued over and if two people wanted the same thing then we easily came to an agreement, until it came to the trifle bowl. Frankly, at this point I'm surprised we're still talking. Becca now has the trifle bowl! Just saying. (jojo)

Outrageous slander 😊 (Becca)

Ingredients

1 ½ boxes of trifle sponges. - You can't buy these in NZ. You have to make sponge and let it go stale, it's not quite so good, but it's still awesome

1 jar of Strawberry jam - I used raspberry once, it was very nice but i was absolutely told off by my mother. Honestly, you'd think I'd added fish sauce for the fuss that was made.

1/3 bottle of medium sherry - but don't worry if your hand slips and over half a bottle falls in, that happens to me every time.

1 pint custard - it has to be Birds, which is obvious to most of you, but, again, in NZ, you can't get it. I have to get it shipped in. Life is tough.

1 pint cream - whipped

Slivered almonds, toasted and scattered to garnish - a new NZ addition, as of this year, it's good. Give it a try Becksy and Ol before you scoff.

Method

Slice the whole trifle sponges down the middle long ways and smother with raspberry, oh no I mean strawberry, jam.

Sandwich the two halves of the sponges back together and cut into individual sponges and then in half again. Throw all of the chunks of jam filled sponge into a glass bowl.

Slosh the sherry all over the top of the sponges.

Make the custard according to the directions of Mr Bird.

Meanwhile, decide you can't possibly have put enough sherry on the sponges, and slosh some more on for good measure.

Pour the hot custard over the sponge and using a table knife cut through the sponges adding a stirring action every now and again. You want the trifle to still have some chunky bits of sponge but you also want most of it mixed together. Put it in the fridge or a cool place overnight.

The next day, whip the cream to soft peaks, and spread it over the trifle, place it into the fridge until serving. Toast the slivered almonds and sprinkle over the cream just before serving.



Saxby Trifle at its best – for breakfast on Boxing Day!