

Mango, Strawberry Pavlova Trifle



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When two of your favourite desserts join forces and make one super decadent showstopper!

Ingredients

2 x 85g strawberry or raspberry flavoured jelly

300 ml Black and Gold thickened cream, whipped to soft peaks

2 x 400g Bakers Oven jam sponge roll, sliced, and cubed

2 x100g Country Chef meringue kisses

900 g double thick custard

3 mangoes, sliced

Strawberries, blueberries, raspberries for topping

Mint leaves and raspberry coulis for garnish

Method:

1. Prepare the jelly as per packet instructions and refrigerate until ready to use.
2. Whisk the cream until soft peaks.

3. To assemble, place the sponge cubes on the base of the trifle bowl then layer with custard, jelly, meringue and mango. Repeat until you get to the top of the bowl finishing with a layer of whipped cream. Top with berries, mint leaves and a drizzle of coulis.