

Salamander Summer Tray Bake



Notes Inspired by the Jubilee Pudding, this layered trifle style dessert has a lemon sponge base, jelly, fruit and custard.

Ingredients

For the Sponge

50g	Butter
50g	Caster sugar
50g	Self Raising flour
2	large eggs
	Lemon zest (approx. ½ lemon depending on how strong a taste you want)

For the toppings

2 packs	Strawberry jelly
1	Tin summer fruits
500ml	Custard (or make your own)
500ml	Double cream
	Icing sugar
	Fresh fruit to decorate

For homemade custard

350ml	Full fat milk
100ml	Double cream
1/2	Vanilla Pod
2	Large Egg yolks
1tbsp	Caster sugar
1tbsp	Cornflour

Method

Make the sponge by beating butter and sugar until light and fluffy. Add eggs one at a time then sift flour into the mix and add lemon zest. Bake in a swiss roll tin, or similar approx. 35cm x 25cm.

Allow the sponge to cool then lay in the bottom of a deep sided rectangular dish.

Make the strawberry jelly according to the instructions, then pour over the sponge until it is absorbed and just covering the cake. Chill in the fridge until set.

If making your own custard, do it now.

Make the custard by heating milk and cream in a large pan and gently bring to just below boiling point. While that is happening whisk together yolks, cornflour, sugar and vanilla in a large jug. Gradually pour the hot milk mixture onto the egg and sugar mixture, whisking constantly.

Clean or wipe out the saucepan and pour the mixture back into it. Heat gently, stirring with a wooden spoon until the custard is thickened, and coats the back of the spoon. Allow to cool.

When Jelly has set and custard is cool drain the summer fruits and layer across the jelly

Layer the custard on top of the fruit and sponge

Whip the cream (with a little icing sugar to taste if wanted) until thick and layer on top of the custard.

Decorate with fresh fruit.

Extra thoughts

Change the flavours, orange zest instead of lemon with orange or mandarin jelly and tinned mandarins. Most tinned fruits will work well.

Add some crunch by crumbling in cookies or biscotti (but best if eaten quickly).

Caramelize or brown flaked almonds to scatter on top

Make a chocolate sponge, strawberry or raspberry chocolate and tinned cherries for a Black Forest style.