

Adaptable Lime- or cello Strawberry Trifle

Greek
Yoghurt
(natural)

150-250g
(5-9oz)

keep 10-14
whole

Fresh strawberries (rinsed and patted dry)

600-700g
(21-24.7oz)

3/4-1 cm
thick slices
macerate with
juice 1-1 1/2 times

+ 1tbsp
maple
syrup

Yoghurt-
Mascarpone
topping

400g/14oz
greek yoghurt
150g/5.3oz
mascarpone

(2/3 jar)

Lime Curd

3-6 tbsp
spread
on
2nd
sponge
layer
inside

16-18 cm
sponge

100g/3.5oz
lime curd

Creamy lime
(or lemon)
Custard

Custard
400g/14oz
tin

Greek
Yoghurt
(natural)

110g/3.9oz

mascarpone
85g/3oz

Syrup

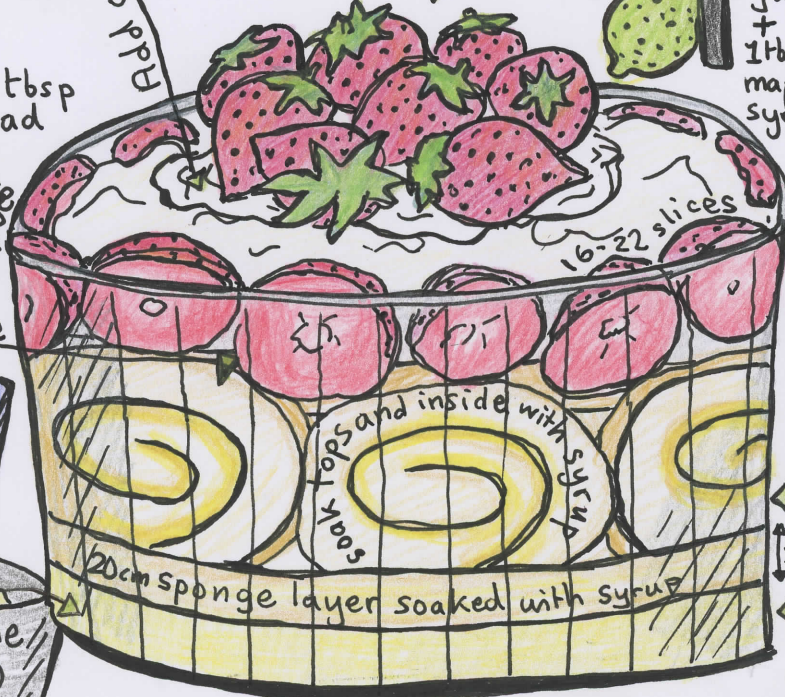
limoncello
50g/ml

pure maple
syrup

juice
1 lime
(or lemon)
+ 16g/ml
water

Syrup
soak

For
2 x sponges
+ swiss rolls



Inside (in the middle
of the swiss rolls)

10cm/
4in

1/3 creamy
custard

1/3 creamy
custard

1/3 creamy
custard

the sliced strawberries

Yum Yum!
For special
occasions!



lemon (or strawberry) swiss roll



9-10

slices more or less 1 1/2 cm/0.6
thick in