



## Platinum Jubilee - Lemon Swiss Roll Trifle

### Ingredients

#### For the Swiss Rolls

- 4 large free-range eggs
- 100g caster sugar (plus extra for dusting)
- 100g Self raising flour
- Butter for greasing

#### For the Lemon Curd

- 4 large free-range egg yolks
- 135g salted butter, softened
- 1 lemon, zest only
- 80ml fresh lemon juice

#### For the St Clement's jelly

- 6 gelatine leaves
- 4 unwaxed lemons
- 3 oranges
- 150g golden caster sugar

#### For the Custard

425ml Double cream  
3 large egg yolks  
25g golden caster sugar  
1 tbsp corn flour  
1 tsp lemon extract

### **For the Shortbread Biscuits**

125g Unsalted butter at room temperature  
60g granulated sugar  
1 teaspoon vanilla extract  
180g plain flour  
1/4 teaspoon fine salt

### **For the Chunky Mandarin Coulis**

4 x tines mandarins, around 300g each  
45g Caster Sugar  
16g Arrowroot  
1/2 Lemon, Juice only

### **For the Jewelled Chocolate Bark**

50g mixed peel  
1 tbsp Caster Sugar (optional)  
200g of good quality white chocolate broken into pieces

### **To Assemble**

600ml Double Cream

### **Method**

## Swiss Rolls

- Preheat the oven to 108C/160C fan. Grease and line 2 swiss roll tins with baking paper. In a large bowl, beat the egg and sugar together with an electric hand whisk for approximately 5 minutes or until light and pale. Using a metal spoon, gently fold in the flour. Divide between the two tins and bake for 10-12 minutes or until the sponges are lightly golden and cooked through.
- Sprinkle some extra caster sugar on the two sheets of baking paper and then turn the sponges out onto the sugared paper. Peel off the paper from the underside and, while still warm, roll them both up from the short end into a tight spiral using the paper to help. leave them to cool like this. This will stop them cracking once filled and rolling.

## Lemon Curd

- Place the egg yolks, granulated sugar, butter, lemon zest and lemon juice in a glass bowl over a saucepan of simmering water (don't let the bowl touch the water). Whisk until combined and whisk continuously as the curd cooks until thickened. This should take about 15 minutes. Pour into a clean bowl and set aside to cool

## St Clement's Jelly

- Soak the gelatine leaves in cold water for 5 minutes to soften. Using a vegetable peeler, peel 6 strips from the lemon and 6 strips from the orange and put these into a saucepan with the sugar and 400ml/14fl oz water. Bring to a simmer over a medium heat, stirring occasionally until the sugar has dissolved. Remove from the heat and discard the peel. Squeeze the water out of the gelatine and stir into the pan until dissolved then leave to cool. Squeeze the lemons and oranges, so you have 150ml/5fl oz of both lemon and orange juice. Stir into the pan then strain the jelly through a fine sieve into a jug and chill until cool but not set.

## Custard

- To make the custard, place the cream in a saucepan over a gentle heat and bring it up to simmer, stirring occasionally with a wooden spoon. In a bowl, whisk together the egg yolks, sugar, cornflour and lemon extract, then gradually pour the hot cream into the bowl whilst whisking continuously. Immediately return the whole lot back to the saucepan and continue whisking over a gentle heat until the custard is thick and smooth. Pour the custard into a jug or bowl, cover the surface with greaseproof paper and leave to cool.

## Shortbread

- Cream together the butter, sugar and vanilla extract. Line a baking tray with parchment paper. In a bowl using an electric hand whisk, beat the butter and sugar

for about 2-3 minutes on a medium speed until pale and light. Scrape down the sides of the bowl halfway through, add the vanilla extract and mix again.

- Add in the flour and beat them together. Sift in the flour and add the salt then mix at a low speed until they are combined and the dough starts to come together. The dough will look rough but you'll know it's ready when it starts to clean the sides of the bowl and clumps in the middle.
- On a lightly floured surface turn out the mix and gently roll it out to about 1cm thick, using a cutter (either round or square) cut out the shortbread and place on the baking sheet, bake for 10-12 minutes or until just turning golden on the edges. Take out the oven and leave to cool.

### **Chunky Mandarin Coulis**

- Strain two tins of mandarins. Discard the juice and put the fruit into a saucepan with the sugar and heat gently until broken down. Remove from the heat. In a small bowl, slake the arrowroot with 2 tablespoons cold water then add to the warm mandarins. Add the lemon juice and mix well before pouring into a large bowl. Strain the remaining two tins of mandarins and add the fruit to the bowl then leave to cool completely

### **Jewelled Chocolate Bark**

- If the peel feels wet or sticky, roll in the caster sugar to absorb any moisture. Melt the white chocolate in a bowl sitting over a saucepan of gently simmering water. Pour the white chocolate onto a baking tray lined with baking paper and scatter over the mixed peel. Leave to set then break into shards.

### **To Assemble**

- Unroll the cooled swiss rolls and spread with the lemon curd. Roll back up again and slice one into 2.5cm slices and place upright around the bottom edge of the trifle dish so the swirl is visible. Slice the other swiss roll into thicker pieces and use these to fill the bottom of the dish, ensuring the top is roughly the same level as the sliced that line the edge. Use off-cuts of sponge to fill any gaps.
- Pour the St Clement's jelly over the Swiss roll layer and set aside in the fridge to fully set - this will take about 3 hours.
- Once set, pour over the custard then arrange a single layer of shortbread biscuits, keeping a few back to crumble on top. then pour over the mandarin coulis
- In a large bowl, whip the double cream until soft peaks form then spoon this over the coulis. Crumble over the reserved shortbread biscuits and decorate with the chocolate bark shards.