

Apricot and Orange Trifles

Marinated apricots in a Fairtrade rich trifle.

This is an **English**¹ recipe which makes 4 individual trifles.

Ingredients

- 20 **FAIRTRADE** dried apricots
- 1 medium **FAIRTRADE** orange
- 20 ml **FAIRTRADE** rum
- 2.5 ml **FAIRTRADE** ground cinnamon
- 2.5 ml allspice
- 50 gm Traidcraft **FAIRTRADE** seville orange marmalade
- 450 ml custard²
- 250 ml whipping cream
- 1 packet Divine **FAIRTRADE** chocolate coated apricot delights
- 1 **FAIRTRADE** plain cake³

Assembly

Cut the cake into 1 cm cubes.

Using 4 large wine glasses:

Make a cake layer in the bottom of the glass.

Divide the marinated apricots amongst the glasses.

Add a layer of marmalade above the apricots.

Add a layer of custard above the marmalade.

Add a layer of whipped cream above the custard.

Decorate each trifle with a Divine chocolate coated apricot.

To serve

Serve chilled.

Method

Preparation

Zest and juice the orange, discard the pith.

Cut the dried apricots into quarters using scissors.

Mix the orange zest, juice, spices and rum together in a small bowl and add the apricot pieces. Leave to stand overnight.

Cooking

Make the cake and allow to cool.

Make the custard and allow to cool.

Whip the cream.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>

²<http://www.fairtradecookbook.org.uk/recipes/custard.htm>

³http://www.fairtradecookbook.org.uk/recipes/plain_cake.htm