



Strawberry



and Ginger



Coronation



Trifle



Ingredients for Yorkshire Parkin



1

300

300



grams



golden syrup

2

300

300



grams



butter

3

75

75



grams



black treacle

4

300

300



grams



brown sugar

5

300

300



grams



self raising flour

6

225

225



grams



oats

7

3

3



eggs

8

15

15



grams



ground



ginger

9

7

7



grams



nutmeg,

7

7



grams



mixed spice



Strawberry and Ginger Coronation Trifle



Ingredients for Strawberry Jelly

1

150

150



ml



strawberry juice

2

125

125



grams



caster sugar

3

6

6



gelatin leaves



Ingredients for Ginger Custard

1

16

16



egg yolks

2

260

260



grams



caster sugar

3

200

200



grams



plain flour

4

1

1



litre



milk

5

20

20



grams



ginger,



microplaned



Strawberry and Ginger Coronation Trifle



Ingredients for Cream

1

300



x2



300 grams double cream

2

50



50 grams icing sugar

3

1



1 vanilla pod



Ingredients for Candied Pistachios

1

200



200 grams pistachios

2

200



200 grams caster sugar

3

150



150 ml water



For Serving

1



Strawberries, roasted



Strawberry



and Ginger



Coronation

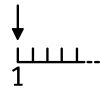


Trifle



For Yorkshire Parkin

1



First



melt



butter,



syrup

and



brown sugar

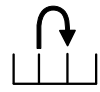


in



a saucepan

2



Next



place



dry



ingredients

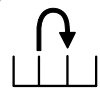


in



a mixer

3



Then



combine



ingredients



on



a low speed

4



After that



add

the



butter,



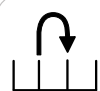
syrup

and



brown sugar

5



Then



mix together



well

6



Then



add

the

3



eggs

7



Next

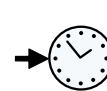


beat

for



5 minutes

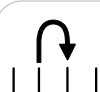


until



smooth

8



After



place



mixture



in

a

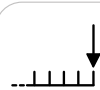


lined



cake tin

9



Finally



bake



at

160°C

160 degrees Celsius

for



25 minutes



Strawberry

and



Ginger



Coronation



Trifle



For the Strawberry



Jelly

1



First



bloom

the



gelatin leaves



in



cold



water

2



Then



squeeze

to



remove



all

the



water

3



Next



pour

the



strawberry juice

and



sugar



into

a



pan

4



After that



gently



warm

5



Finally



dissolve

the



gelatin

and



pass through

a



sieve

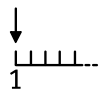


Strawberry and Ginger Coronation Trifle



For the Ginger Custard

1



First



place



milk

and



ginger



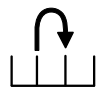
into

a



saucepan

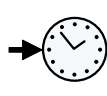
2



Then



heat



until

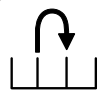


almost



boiling

3



Then



remove



from

the



heat

and



stand

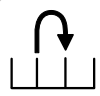
for

20



minutes

4



After



whisk



together



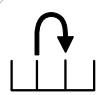
egg yolks

and



sugar

5



Then



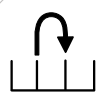
add

the



flour

6



Next



add

the



milk



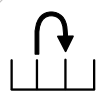
through

a



sieve

7



After



whisk

it

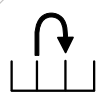


all



together

8



Then

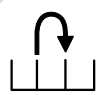


return to



saucepan

9



Next



heat

the



mixture



whisking



constantly

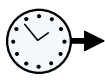


Strawberry and Ginger Coronation Trifle



For the Ginger Custard

10



The custard will thicken

11



Next remove from heat and pour into a tray

12



Finally cover with greaseproof paper to cool



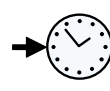
For the Cream

1



First add icing sugar and vanilla to the cream

2



After that whisk the cream until it thickens

3



Then transfer the cream to a piping bag



Strawberry



and Ginger



Coronation



Trifle



For the Candied Pistachios

1



First



preheat



oven

to

170°C

170 degrees Celsius

2



Next



roast

the



nuts



in

a



baking tray

for

12



12 minutes

3



After



pour

water

and



sugar



into

a



saucepan

4



Then



heat

the



pan



until



boiling

5



As the

syrup

starts

to



colour,



add

the



pistachios

6



Whisk



together

7



The crystallised



syrup



should



coat

the



nuts

8



Then



pour

the



coated



nuts



onto

a



baking tray

9



Finally



allow

to



cool



Strawberry



and Ginger



Coronation



Trifle



For Serving

1



First



dice

the



parkin



into

1

1



cm



cubes

2



Next



place

3

3



roasted



strawberries



in



bottom

of



glass

3



Then



add

a



cube

of



parkin

4



Then



add

90

90



ml

of



strawberry



jelly



into



glass

5



Next



move

to the



fridge



until



set

6



After



pipe

a



layer

of



ginger



custard



on top

of the



jelly

7



Next



pipe



cream



on top



to



fill

the



glass

8



After that



add



candied



pistachios

to the



top

9



Finally



serve

+

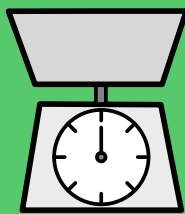


enjoy

  
You will need:



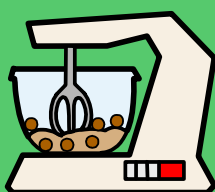
measuring jug



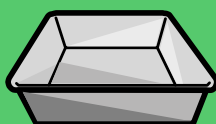
scales



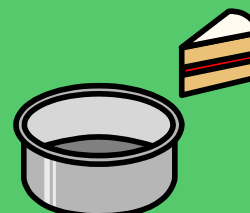
saucepan



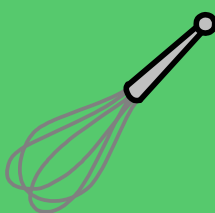
mixer



baking tray



cake tin



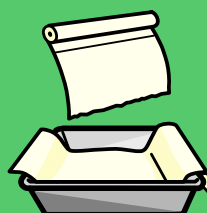
whisk



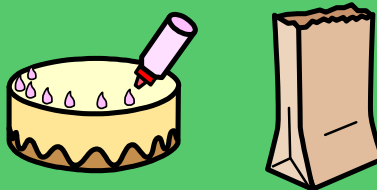
sieve



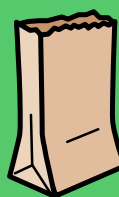
tray



greaseproof paper



piping



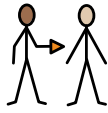
bag



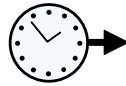
glasses to serve



What



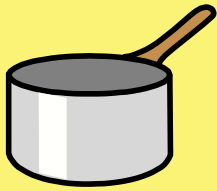
you



will



do



heat in pan



mix



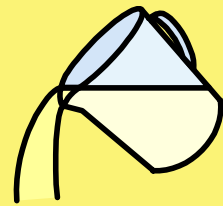
beat



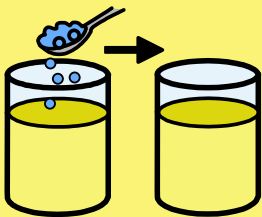
bake



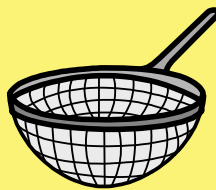
squeeze



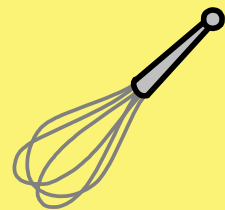
pour



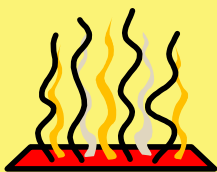
dissolve



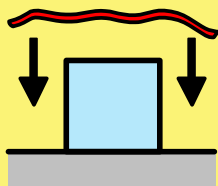
sieve



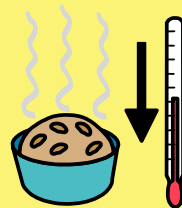
whisk



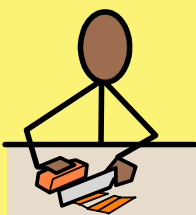
heat



cover



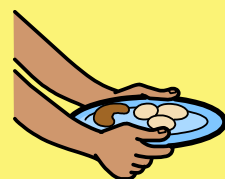
cool



dice



pipe



serve