






English Trifle

Disney's Grand Floridian Resort & Spa

Garden View Lounge







Ingredients Sponge Cake

-  ¾ cup sugar
-  ½ tsp salt
-  1 tsp vanilla
-  2 tbsp. melted butter
-  ¾ cup sifted all-purpose flour

Directions Sponge Cake

1. In a mixing bowl combine sugar eggs, salt and vanilla.
2. Whip over a double boiler until triple in volume. Fold in flour and butter. Pour into a greased 10" round cake pan.
3. Bake at 350 degrees for approximately 35 minutes or until done.

Ingredients Chantilly Cream

-  1 cup milk
-  1/2 vanilla bean
-  3 egg yolks
-  2 ½ tbsp. sugar
-  2 tbsp. cornstarch
-  2 cup heavy cream, whipped

Directions Chantilly Cream

1. In a sauce pan, combine milk and vanilla bean. Bring to a boil.
2. In a mixing bowl, combine yolks, sugar and starch. Pour half the boiling milk into the yolks stirring constantly. Return to sauce pan and stir until thick.
3. Remove from heat and chill. When chilled. Pass through a sieve. Fold in heavy cream.

Assembly

1. In a 9" glass bowl, line the bottom with a 1/2" thick piece of sponge cake.
2. Sprinkle with sherry. Cover the sponge cake with 1/2 the Chantilly.
3. Cover the Chantilly with strawberry halves. Repeat this process one more time. Cover with whipped cream and toasted coconut.



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