



**Miele**

# Trifle berry tart

By Michael Meredith

**4 hours**

**2 hours, 20 minutes**

Cooking time

**10 servings**

Serves

## INGREDIENTS

### Sweet pastry

250 g butter  
200 g caster sugar  
2 eggs  
650 g plain flour  
½ tsp fine salt  
1 egg, lightly beaten, for egg wash

### Sponge cake

120 g self-raising flour, plus extra for dusting  
120 g unsalted butter, chopped and softened  
120 g caster sugar  
2 eggs  
½ vanilla bean, scraped  
Sweetened cocoa powder, to dust

### Sherry jelly

750 ml Amontillado sherry  
260 g caster sugar  
160 g frozen raspberries  
6 gelatine leaves, bloomed in cold water

### Vanilla custard

180 g caster sugar  
10 large egg yolks  
2 tbsp cornflour  
500 ml (2 cups) milk  
300 ml pouring cream  
½ vanilla bean  
3 gelatine leaves, bloomed in cold water

### Italian meringue

200 g (1 cup) sugar  
½ cup water  
4 egg whites, room temperature  
½ tsp cream of tartar

### To serve

200 g ripe fresh raspberries  
200 g cherries  
150 g blackberries  
200 g strawberries  
Icing sugar, to dust  
140 g (1 cup) sliced almonds, toasted  
Whipped cream

## METHOD

## **Sweet pastry**

1. Cream butter and sugar in an electric mixer until pale and creamy (6-8 minutes).
2. Add eggs, one at a time, beating well between each addition, mix in flour and salt.
3. Turn out onto a work surface and knead lightly until a dough forms.
4. Pat into a flat disc, wrap in cling wrap and refrigerate to rest for 30 minutes.
5. Roll pastry 3mm thick. Invert pastry into a 30cm diameter round tart tin and press pastry into edges, allowing it to overhang slightly. Refrigerate to rest for 30 minutes.
6. Pre-heat oven on Intensive Bake at 160°C and blind-bake pastry for 45 minutes or until pale golden.
7. Remove paper and weights, brush with egg wash and bake for 5 minutes or until crisp. Cool on a wire rack and trim excess pastry.

## **Sponge cake**

1. Pre-heat oven on Fan Plus at 160°C.
2. Grease a 20cm diameter cake tin and lightly dust with the extra flour.  
  
Sift flour and a pinch of salt into a bowl.
3. Beat butter in an electric mixer until pale and creamy. Add sugar and beat until smooth and light.
4. Add eggs one at time, beating well between additions and scraping down sides of bowl.
5. Transfer mixture into a large bowl, sift in flour, folding to combine between additions and then fold in vanilla.
6. Pour mixture into cake tin, smooth the top and bake for approximately 18 minutes or until golden brown. Turn out onto a wire rack to cool.
7. Once cool, cut into 1cm cubes. Place back into oven and select Fan Plus at 100°C, select Crisp function if available. Dry the cubes for 1 hour.
8. Once dried, cool and dust with sweetened cocoa powder.

## **Sherry jelly**

1. Bring sherry and sugar to a simmer in a saucepan over high heat, Induction setting 8, stirring to dissolve sugar, then add raspberries and bring to the boil.
2. Remove from cooktop and press through a fine sieve into a bowl.

Squeeze excess water from the gelatine and add to the raspberry liquid, stir to dissolve.

3. Transfer to a bowl and place in the refrigerator for 4 hours or until jelly sets.

## **Vanilla custard**

1. Whisk sugar and yolks with an electric whisk until pale and creamy, then add cornflour and whisk until smooth.
2. Place milk, cream, vanilla pod and seeds in a deep, unperforated steam tray, cover and place in the steam oven. Steam at 95°C for 2 minutes.
3. Remove from the steam oven, remove pod, and gradually whisk the warm cream mixture into the eggs until blended.
4. Return mixture to the steam tray, cover and place in the steam oven.
5. Steam at 85°C for 12 minutes. Remove from the steam oven and stir through gelatine.
6. Transfer to a bowl placed over ice and stir occasionally until cooled (10 minutes), then refrigerate until chilled (1½ – 2 hours).

## **Italian meringue**

1. In a small saucepan, combine sugar and water. Heat on high heat, Induction setting 7, and cook until it forms a sugar syrup and reaches 115°C using a sugar thermometer, or soft ball stage.
2. Combine egg whites and cream of tartar in the bowl of a freestanding mixer fitted with a whisk attachment. Set mixer to medium speed and mix until soft peaks form.
3. With the mixer running, carefully and slowly drizzle in hot sugar syrup.
4. Increase speed to high and whip until desired stiffness is achieved (approximately 10 minutes).

## **To serve**

1. Whisk the custard to loosen, then pour into cool tart case, spread evenly.
2. Add pieces of roughly broken jelly to cover the top, followed by mixed berries dusted with icing sugar.
3. Pipe the meringue on top, sprinkle with dried sponge and toasted almonds and let the tart rest for 30 minutes before serving with whipped cream on the side.

## **Notes**

- This tart can also be made as 10 individual tarts.
- All of the components can be made up to 3 days ahead of time for ease of service.

