

# LEMON AND BLUEBERRY TRIFLE

## FOR THE VANILLA SPONGE

225g softened Guernsey butter  
225g golden caster sugar  
4 large Castel farm eggs  
½ lemon, zested  
1 tsp vanilla extract

225g self-raising flour  
Splash of Guernsey milk  
Pinch of salt

## FOR THE TRIFLE

2 or 3 284ml cartons of Guernsey double cream  
2 tbsp caster sugar

3 punnets fresh blueberries  
Instant lemon jelly (optional if you have time to let it set)

## FOR THE LEMON POSSET

600ml Guernsey double cream  
200g golden caster sugar  
Zest of 3 lemons, plus 75ml juice

## METHOD

For best results make the sponge, lemon posset and jelly (if using) a day in advance.

### VANILLA SPONGE

1. Preheat oven to 180°C/356°F/gas 4.
2. Butter and line the base of two 20cm spring-form cake tins with baking parchment.
3. Using an electric whisk, beat the butter and sugar together until pale and fluffy. Crack the eggs in one at a time and whisk well, scraping down the sides of the bowl after each addition. Add the lemon zest, vanilla, flour, milk and a pinch of salt. Whisk until just combined then divide the mixture between the two tins.
4. Bake in the centre of the oven for 25-30 minutes until a skewer inserted into the middle of each cake comes out clean. After 10 minutes remove the cakes from their tins and leave to cool completely on a wire rack.

### LEMON POSSET

1. Put the cream in a big saucepan with the sugar and gently heat, stirring, until the sugar has melted. Bring to a simmer and bubble for 1 minute.

2. Turn off the heat and stir in the lemon zest and juice.

3. Cool to room temperature, then carefully cover and chill for at least 3 hours.

If you're adding jelly to your trifle don't forget to leave time for it to set.

### ASSEMBLY

1. Place diced sponge and fresh blueberries in a large bowl, or individual bowls (keeping some back to garnish).
2. With the set jelly, spoon over the lemon posset (if not using jelly perhaps add a little Limoncello to moisten the sponge).
3. Whip the cream until it forms stiff peaks and sweeten (to taste) with caster sugar (approximately two or three 284ml cartons). Pipe whipped Guernsey cream over the top of the posset mix.
4. Garnish with lemon zest and fresh blueberries.



SPONGE: 30m  
POSSET: 15m  
CHILL: 3h



SERVES 6



Prepared by  
James Ferguson  
Cooked at St James

