

Berry panettone tray trifle



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Preparation 25 mins | Serves 6-8

Add a splash of orange liqueur to the orange juice if desired.

- 500g panettone*
- ½ cup fresh orange juice
- 600ml cream
- 1 tbs icing sugar
- 1 tsp vanilla extract
- 250g raspberries
- 250g strawberries, halved lengthways
- 150g blueberries
- Grated or shaved dark chocolate

* Panettone is Italian style brioche bread sold in some greengrocers and supermarkets.

STEP 1 Remove crusts from panettone and cut into 1cm-thick slices. Line base of a 25cm x 28cm enamel or ceramic baking dish with the panettone. Sprinkle with orange juice.

STEP 2 Whip cream, icing sugar and vanilla in a bowl until soft peaks form. Spoon cream over panettone. Combine berries in a bowl and scatter over cream. Sprinkle with grated or shaved dark chocolate and serve.

Good for you... RASPBERRIES

A very good source of dietary fibre which helps keep the intestine functioning normally. A source of folate, a B vitamin needed for normal blood formation.

A very good source of vitamin C which contributes to the normal functioning of the body's immune system. Provide some folate (important for heart health) and small quantities of vitamin E which is important for keeping red blood cells healthy.

