

# Strawberry & orange trifles



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Preparation 15 mins | Serves 4

4 jam sponge mini rolls, cut into 1cm-thick slices  
2 medium Navel oranges, peeled, all pith removed and chopped  
150g tub raspberry jelly\*  
1 cup reduced fat vanilla custard or yoghurt  
250g strawberries, hulled and finely chopped

*\*Ready-made jelly is available in the chilled cabinet in supermarkets*

**STEP 1** Arrange sliced jam rolls in 4 serving glasses, gently pressing down to form a base.

**STEP 2** Top with oranges, small scoops of jelly, custard or yoghurt and strawberries. Serve immediately or cover with plastic wrap and chill in the fridge until ready to serve.

## Good for you... **STRAWBERRIES**

*A great source of vitamin C. One of the functions of vitamin C is to contribute to the normal functioning of the body's immune system.*

