

TRUfree

Wheat
& Gluten
free

Strawberry and Biscuit Syllabubs

A delight to the eye and palette. Individual sundae dishes layered with Cointreau-soaked strawberries, white chocolate cream and Trufree Custard Creams. A delicious dessert for summer bbq's and parties.



Makes: 4

30 minutes

Ingredients

Crumble

100g 1 packet Trufree Custard Creams, 2 Oranges, grated zest of

Filling

White Chocolate Cream

115g White chocolate

300ml Ready prepared custard

Strawberry Mix

225g Strawberries, hulled, washed and quartered

2 tablespoons Cointreau orange liqueur

4 tablespoons juice from orange above

Method

Simmer the strawberries (saving a few for decoration) for 2 minutes with the Cointreau and orange juice. Leave to cool.

Place white chocolate in a bowl over a pan of boiling water, stir occasionally until melted, add to the custard and stir with a fork, allow to cool for 30 minutes.

Prepare crumble. Crush custard creams by placing in a sturdy bag and bashing with a rolling pin or whiz with the metal blade in a food processor. Combine with $\frac{3}{4}$ of the orange zest. Set aside.

To serve place a strawberry layer in the bottom of 4 individual stemmed glasses. Top with the custard and a biscuit layer. Repeat finishing with a



biscuit layer. Top each with a strawberry and a sprinkle of orange zest, serve immediately.

- For preparing in advance make crumble mix and store in an airtight bag until required.
- Make white chocolate cream and chill until required. Chill strawberries in syrup and chill.
- Layer as above when ready to serve.

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