



Berry Trifle

Yield: 16 servings

2 cups LOCAL blueberries, 4 cups LOCAL raspberries
juice of one fresh lemon, divided, 1/4 cup sugar
1 1/2 tsp. cornstarch, 1 L whipping cream, 1 Tbsp. sugar
1/2 tsp. vanilla extract, 1 jar (284g) lemon curd
1 pound cake, sliced 1/2-inch thick

Heat berries, sugar, cornstarch and lemon juice in a saucepan, over medium-high heat. Simmer until berries begin to break down and give up their juices, about 3 min. Remove from sauce; it should thicken as it cools. In a clean bowl, whip whipping cream, sugar and vanilla until soft peaks form.

Into a large bowl, add a few spoonfuls of whipped cream to lemon curd, stir to loosen. Fold in the remaining whipped cream. To assemble trifle, spoon a layer of lemon cream into a large glass bowl. Add a layer of pound cake, breaking the slices into pieces that fit. Soak the cake with a layer of berry sauce. Repeat to make 3 or 4 more layers, depending on size of the bowl, finish with lemon cream.
Cover and refrigerate until ready to serve.