



Berry Trifle

By: Chris Busby, KW-Realtor®, Culinary Artist, Potter

INGREDIENTS/SHOPPING LIST

Butter Poundcake or Madeleines

MACERATED BERRIES:

6 cups of mixed berries frozen

½ cup of sugar

Pinch of salt

Add all ingredients in a medium-sized bowl and let sit. While this sits make the other components.

SLIGHTLY SWEET WHIP CREAM

1 pint Whipped cream

½ cup powdered sugar

½ tsp salt

2 teaspoons vanilla extract

LEMON CURD

½ cup lemon juice, (3 lemons)

¾ cup sugar

Pinch of salt

2 large eggs plus 3 large yolks

4 tablespoons unsalted butter cut into ½ -inch pieces and chilled

Zest from the three lemons

SPECIAL NOTE

As with all composed desserts, organization is key. Macerate the berries while you are making the other components. Yes, you could make your own pound cake but I DO NOT have the time or inclination to do that. I get a butter pound cake from my grocery store. Or, I buy madeleines from my nearby Big Box Store. Regardless, if you start with a quality cake the finished product will be delicious.

In this recipe I used frozen berries as opposed to fresh. They tend to bleed a little more than fresh cut berries, but this should be about convenience. With the added sugar it won't matter what you use.

DIRECTIONS

When making whipped cream you are supposed to use a cold metal bowl and even a cold whisk. I don't use a cold bowl unless my kitchen is unusually warm. Only once have I had whipped cream curdle, and it was a very hot kitchen I was cooking in. So, if you want to take the extra steps, please do. Usually I find I have no problems. I like making whipped cream by hand. I just enjoy watching the cream thicken and transform. That being said, there is no shame in using a electric mixer.

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Hello, I am Chris Busby, a Realtor® right here in your neighborhood. In addition to real estate, I have a culinary background and enjoy creating pottery in my free time. Please keep me in mind if you or someone close to you is looking for a Realtor® in the future. In the meantime, I would like to share another of my favorite recipes with you. This one is a show stopper!

Why I love this recipe

Nothing says summer like a berry trifle. It's bright, colorful, tangy, sweet and towards the end of its lifespan a terrible mess. This dessert involves more than one recipe, which I normally stay away from in these recipe cards, but I love it so much I had to include it. I just made this one for a bbq I had in my backyard. That alone cemented how much I love this summer dessert. The biggest pain about making this recipe isn't the lemon curd; it is having a high-sided trifle dish. This dessert is just as delicious in any container, but it really sings when you can make out the individual layers.



Pour the cream into a large bowl. Start the mixer on low until the cream starts to thicken. Then add the rest of the ingredients. Continue mixing on medium until stiff peaks form. When finished, cover the bowl and place in the fridge until needed.

Heat lemon juice, sugar and salt in a medium saucepan over medium-high heat, stirring occasionally, until sugar dissolves and mixture is hot but not boiling, about 1 minute.

Whisk eggs and egg yolks together in large bowl, then slowly whisk in hot lemon mixture to temper. Return mixture to saucepan and cook over medium-low heat, stirring constantly, until mixture is thickened and registers 170 degrees, 3-5 minutes.

Off heat, stir in butter until melted and incorporated. Stir in zest, and cover the curd with plastic wrap, making sure the plastic contacts the surface of the curd. This will keep a film from happening. Place the curd in the fridge, and let this sit until it reaches room temperature.

ASSEMBLING:

Whatever dish you use, the trifle will still be delicious. It is more visually stunning if you can place it in a clear high-sided dish that shows the layers. Start with slices of pound cake in the bottom of the dish. Then start alternating layers of berries, whipped cream, lemon curd and more cake. There is no wrong way to assemble this dessert. It will be delicious regardless. I like to top mine with the whipped cream and maybe some berries placed in the center. I hope you enjoy this at your next gathering. It looks like a celebration.



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