



PEPPER FRUITS IN MUSCAT TRIFLE WITH FROZEN GRAPES

INGREDIENTS

Serves 4

1 pkt Sponge Finger Biscuits

1 jar of [Pepper Fruits in Muscat](#), drain and chop any large pieces, reserve the liquid

500ml of Custard

1 Egg White

150g Seedless Red and Green Grapes

100g Caster Sugar

4 Wine Glasses

METHOD

- 1 Brush grapes lightly with egg white and dip in caster sugar. Place on tray and put into freezer.
- 2 Dip sponge finger biscuits into Muscat liquid and place 3 in each wine glass.
- 3 Layer Four Pepper Fruits in Muscat, alternating with and ending in custard.
- 4 When ready to serve, top trifles with frozen grapes.