

## Quick Bramley Apple and Rhubarb Trifle

Serves 6

Preparation time: 10 minutes

Cooking time: 15 minutes

2 small Bramley apples, peeled, cored and chopped into 1cm pieces

4 tbsp light soft brown sugar

Finely grated zest and juice of 1 lemon

400g rhubarb, chopped into 2.5cm pieces

1 large bell stem ginger, chopped

2 tbsp stem ginger syrup

½ Madeira cake (around 160g), chopped

300ml ready-made vanilla custard

75g Greek yogurt

25g flaked almonds, toasted



1 Put the apples, 3tbsp sugar, lemon zest and juice in a pan. Bring to the boil and simmer gently for around 10-15min until soft and pulpy.

2 Put the rhubarb in a separate pan with the stem ginger, stem ginger syrup, 2tbsp water and remaining 1tbsp sugar. Cover and simmer for about 5min.

3 Divide the poached rhubarb equally among six glasses. Do the same with the cake. Top with the Bramley sauce.

4 Mix together the custard and yogurt in a bowl and divide equally among each glass. Sprinkle over the toasted flaked almonds and tuck in straightaway.