
Strawberry Coconut Trifle

Total time: 12 hrs Yield: 6 servings

Ingredients

3 cup strawberries (fresh or frozen, 1/2" diced)
1 cup granulated sugar (divided)
2 tsp lemon juice
3 eggs
2 1/2 cup coconut milk
2 1/2 cup milk
1/4 cup coconut cream
5 Tbsp cornstarch
1/2 Tbsp cornstarch
1/2 tsp salt
2 Tbsp unsalted butter
1/2 tsp vanilla extract
3 cup vanilla sponge cake (cut in 1" cubes)
shredded coconut
strawberry slices
mint leaves

Prep Time: 1 hr Cooking Time: 11 hrs Total Time: 12 hrs

Instructions

In a large bowl combine the diced strawberries with 1/2 cup sugar and lemon juice. Allow to refrigerate overnight, stirring once or twice.

In a medium bowl, beat the eggs until frothy, about 2 minutes. Add the coconut milk, milk and coconut cream and whisk well to combine. Pour the cornstarch, 2/3 cup sugar and salt into a saucepan; whisk well to combine. Add the egg mixture into the saucepan and whisk again. Cook over medium heat, whisking constantly for 5 to 7 minutes, until the mixture thickens. Remove from the heat and stir in the butter and vanilla. Let the pudding cool for a couple of minutes.

Strain the pudding through a fine sieve into a large bowl. Place plastic wrap directly on top of the pudding to prevent a film from forming. Refrigerate until ready to serve, at least 2 hours.

To assemble, place 1/2 cup of cake cubes in the bottom of a bowl. Spoon a 1/2 cup of the macerated strawberries and liquid over the cake cubes and allow to soak in. Top with 1/2 cup of the pudding to smoothly cover. Chill overnight or serve immediately, garnished with toasted coconut flakes, strawberry slices and mint leaves.

Recipe brought to you by:

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