



VILLAGE DAIRY

EST. 1985

**LLAETH  
Y LLAN**

MADE IN WALES



# Peach Melba Trifle

## Ingredients

- 4 x 125g Llaeth Y Llan Peach Melba yogurt pots
- 1 tin Peach Slices
- 300ml Double Cream
- 2 Fresh Peaches
- 1 x Angel Cake
- Juice from 1 Lemon
- Lemon Zest
- 50g Fresh Raspberries (for decoration)
- Fresh Mint (for garnish)

## Method

- Place tinned peaches into a large bowl, add lemon juice and fresh peaches, blend into a smooth puree.
- In another bowl, place the peach melba yogurt and mix with lemon zest.
- Cut the angel cake into squares and place 1/3 into the bottom of a glass bowl, cover these with peach puree, then cover with the peach yogurt mix.
- Repeat this process a further 2 times to create layers.
- Whip the cream into thick peaks and cover the top of the trifle.
- Decorate the top with raspberries, peach slices and finish off with mint to garnish.