



PREP: 15 min  
COOK:  
SERVES: 6

## Vanilla Yoghurt Trifle

This recipe is so easy - no cooking, and no mucking around - but it's absolutely perfect for breakfast, brunch or a light dessert. Vanilla yoghurt and fresh fruit, it's a combination loved by all.

### Ingredients

Italian savoiardi sponge biscuits  
Fresh orange juice  
3 cups (750ml) Greek style yoghurt  
300ml cream  
2 tsps Queen Organic Vanilla Bean Paste  
¼ cup (40g) icing sugar, sifted  
3 x 250g punnets strawberries  
2 x 125g punnets blueberries  
2 x 125g punnets raspberries  
¼ cup (30g) slivered almonds, lightly toasted

### Method

#### STEP 1

Line a large bowl with some savoiardi biscuits, then drizzle with orange juice. Use enough orange juice to moisten the sponge biscuits, without drenching them.

#### STEP 2

Place the yoghurt in a large bowl. In another bowl beat the cream with the Queen Vanilla Paste and icing sugar until medium peaks form. Gently fold the cream into the yoghurt.

#### STEP 3

Spoon half the yoghurt cream mixture over the savoiardi biscuits. Combine all the berries and scatter half over the top.

#### STEP 4

Spoon the remaining yoghurt cream mixture over the berries then scatter with the remaining berries and almonds.

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## Method

### STEP 5

Dust with icing sugar if desired and refrigerate until ready to serve.

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