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# 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.

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**Recipe brought to you by:**

Chef Lee Anne Wong