



Professional®

# Chiffon



## + Features and Benefits:

- + Add water only
- + No cooking required
- + Economical - labour saving
- + Versatile - use as garnish/decor
- + Make ahead convenience
- + Also available in Calorie Reduced
- + No Gluten Containing Ingredients
- + Shelf stable until prepared

# Lemon Berry Trifle

Sweet blueberries and tangy lemon are a perfect pairing in this simple but delicious dessert.

**Hands On:** 15 minutes

**Total Time:** 15 minutes  
(+ 2 hours chilling time)

**Ingredients for 10 servings**

- 1 cup (250 mL) Dr. Oetker Lemon Chiffon Mix
- 1 3/4 cups (425 mL) frozen blueberries, thawed (juice reserved)
- 3 cups (750 mL) cubed prepared vanilla cake
- 2 cups (500 mL) fresh blueberries, divided
- 10 tiny lemon wedges

- 1 Measure chiffon mix into a mixing bowl. Add 1 3/4 cups (425 mL) cold water and mix on low speed with electric mixer for 1 min. Scrape down bowl. Beat for 6-7 min on high speed until stiff peaks form.
- 2 Fold in thawed blueberries with juice and cubed cake.
- 3 Spoon 2 tbsp (30 mL) fresh blueberries into bottom of each of 10 (6 oz/175 mL) dessert dishes. Spoon chiffon mixture over top.
- 4 Top each serving with remaining fresh blueberries and lemon wedge.
- 5 Refrigerate for 2 hours before serving.

**Chef's Tip:**

Substitute raspberries or blackberries for blueberries if desired.

Recipe



ORDER CODE	GTIN	Product Name	PACK SIZE	Servings Per Case	Case Gr. Wt. (KG)
1-90-082483	10058336824835	Tropical Fruit Chiffon Mix	4 x 667 g	160 x 125 mL	3.00
1-90-082493	10058336824934	Lemon Chiffon Mix	4 x 667 g	160 x 125 mL	3.00
1-90-087753	10058336877534	Calorie Reduced Mandarin Chiffon Mix	2 x 500 g	150 x 125 mL	1.20
1-90-087763	10058336877633	Calorie Reduced Lemon Chiffon Mix	2 x 500 g	150 x 125 mL	1.20
1-90-087773	10058336877732	Calorie Reduced Tropical Fruit Chiffon Mix	2 x 500 g	150 x 125 mL	1.20

