

# *Pineapple Recipes | Pynappel Resepte*



*Tried and Tested Recipes by Nicky Brecher for Wegro Farming (Pty) Ltd /  
Beproeefde en Getoetsde resepte deur Nicky Brecher vir Wegro Farming (Pty) Ltd*

## Pineapple layered trifle

Serves 6

250 ml tennis biscuit crumbs  
50 ml melted butter  
3 ml rum essence  
230 g smooth cream cheese  
1 tin condensed milk  
1 tin cream  
Lemon juice  
1 packet pineapple jelly  
125 grated pineapple  
400 ml milk  
15 ml sugar  
30 ml custard powder  
Whipped cream to garnish (optional)

Make jelly with boiling water according to instructions on the packet, let out the cold water and stir in grated pineapple. Allow to slightly set in fridge.

Mix crushed biscuits with melted butter and mix in rum essence.

Mix cream cheese, condensed milk, tin of cream, and add enough lemon juice until mixture thickens.

Prepare custard with milk, sugar and custard powder. Allow to cool.

Use 6 glasses. Start with 25 ml biscuit mixture, then cream cheese mixture, jelly mixture and custard. Repeat the layers.

Garnish with whipped cream.





## Pynappel lagies poeding

Maak 6 glase.

250 ml tennisbeskuitjie krummels

50 ml botter gesmelt

3 ml rum geursel

1 houer gladde roomkaas

1 blik kondensmelk

1 blik room

Suurlemoensap

Pynappel jellie

125 ml grasperde pynappel

400 ml melk

15 ml suiker

30 ml vlapoeier

Room ( opsioneel)

Maak jellie aan met kookwater volgens instruksies, laat die koue water uit en roer gerasperde pynappel in. Laat in yskas tot liggies gestol

Meng beskuitjie krummels met botter en meng rum geursel in

Meng roomkaas, kondensmelk, blikkie room en suurlemoensap tot mengsel verdik.

Maak vla van melk, suiker en vlapoeier. Laat koud word.

Gebruik 6 glase. Begin met 25 ml beskuitjiemengsel, dan roomkaas mengsel, jellie mengsel en vla. Herhaal die lae.

Klop room styf met bietjie suiker en garneer die glase met roomrosette.

