

STRAWBERRY TRIFLE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 10 lbs minimum yellow cake mix (will vary depending on supplier)
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch® pieces*
- € ☐ 1 case Buncha Crunch® small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 8 oz sugar
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 50 ct 8 or 9 oz eco-friendly clear serving cups

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins and bacon are some items that work well on this station.*

> Produce

- € ☐ 6 lbs strawberries*

> Refrigerated

- € ☐ 5 qt whipped cream

STRAWBERRY TRIFLE

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch® pieces*
- € ☐ Secure Nestlé Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure strawberries
- € ☐ Secure additional dessert toppings (5)*
- € ☐ Secure whipped cream
- € ☐ Make Chocolate Chip Cake recipe
- € ☐ When featuring Strawberry or Banana Trifle, some advance preparation of the fruit is needed. See step 1 of the recipe procedure for details.

*Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)

> Day of Service

- € ☐ Place pudding/whipped cream in piping bags
- € ☐ Small dice cake

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Container for holding cake (1)
- € ☐ Tablespoons scoop for cake
- € ☐ Teaspoons/tablespoons or tongs for dessert toppings (12)
- € ☐ Containers for cold holding pastry bags while not in use (2)
- € ☐ 50 ct 8 or 9 oz clear serving cups

Strawberry Trifle

This layered dessert gives the perfect balance of fresh strawberries and sweet chocolates.

Yield: 24 lbs, 7 oz
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Strawberries	96	oz	1 gal, 3 cups
Sugar	8	oz	1 cup
Whipping Cream	42	oz	1 gal, 3 cups
Chocolate Chip Cake, prepared	62	oz	1-1/2 gal
Nestlé® Toll House® Premier White Chocolate Morsels	50	oz	1-1/2 qt

Preparation Steps

1. Combine the sliced strawberries and sugar. Mix gently but thoroughly. Let the strawberries macerate for a minimum of 6 hours or overnight. Once the juices from the strawberries have mixed with the sugar to form a syrupy liquid, they are ready.
2. Place whipped cream in a piping bag and reserve.
3. Place 1/4 cup of cake at the bottom of a cup.
4. Top the cake with 3 Tbsp of strawberries in juice.
5. Pipe approximately 3 Tbsp of whipped cream on top of the strawberries.
6. Add 1 Tbsp of Nestlé® Toll House White Morsels.
7. Repeat one time so there are two layers of each component.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	392
Energy (KJ)	1684
Protein (g)	5.1
Carbohydrate, total (g)	48.9
Fats, total (g)	19.5
Sugars, total (g)	31
Fats, saturated (g)	12.7
Fiber, total dietary (g)	1.8
Sodium (mg)	168
Calcium (mg)	114
Cholesterol (mg)	33
Iron (mg)	1
Vitamin A (µg_RAE)	67
Vitamin C (mg)	32

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.