



Aeroplane Jelly

— Dessert Recipes —



Strawberry Shortcake Trifle

Ingredients

- 2 x 85g packets **Aeroplane Original Strawberry Jelly** made to pack instructions
- 1 x 250g packet Shortbread biscuits, crushed into a fine crumb
- 1 x 200g packet **Aeroplane Strawberry Marshmallow Mousse** made to pack instructions
- 1 x 250g punnet Strawberries (fresh) washed and cut into halves

Method

1. Pour jelly into the bottom of a large glass trifle dish and refrigerate until set.
2. Sprinkle shortbread crumbs over the set jelly and top with the mousse.
3. Decorate the top of the trifle with strawberries, refrigerate and serve.

Prep Time:
20 minutes

Setting Time:
3 hours

No. of Serves:
8-10



Triple Choc Ripple

Ingredients

- 12 Chocolate Biscuits
- 1 x 200g packet **Aeroplane Chocolate Flavoured Mousse Mix** made to pack instructions
- 100g Chocolate, flaked

Method

1. Place a layer of chocolate mousse onto a serving tray to stand the biscuits up in.
2. Use a knife to spread each biscuit with a generous amount of mousse then press each biscuit together and stand them up with the layer of mousse on the s erving tray to form a log.
3. Cover the biscuits with the rest of the mousse and sprinkle with flaked chocolate.
4. Cover and place in the fridge for 2-3hrs or overnight. Slice on an angle and serve.

Prep Time:
30 minutes

Setting Time:
3 hours

No. of Serves:
6



Apple Raspberry Pie Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Raspberry Jelly** made to pack instructions
- 1 puff pastry sheet
- 3 cups apple, grated or stewed
- 300ml double cream

Method

1. Pour jelly into the bottom of 6 small glass trifle bowls then refrigerate until set.
2. Place the puff pastry into a 200°C oven for 20 minutes until puffed and golden. Let pastry cool and break-up into large flakes.
3. Divide grated/stewed apple between the 6 small trifle bowls, then top with a dollop of cream.
4. Sprinkle with pastry just before serving.

Prep Time:
20 minutes

Setting Time:
3 hours

No. of Serves:
6



Almond & Berry Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Port Wine Jelly**
- ½ cup each fresh raspberries, blueberries and strawberries (chopped)
- 1 x 300g packet swiss roll sponge (jam filled), sliced and cut in half
- 1L vanilla flavoured custard
- 1 x 300ml thickened cream, whipped
- 1 x 110g flaked almonds, toasted

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions and set aside to cool.
2. Pour cooled jelly into the bottom of a large glass dish and add berries. Refrigerate until set (approximately 4 hours).
3. Place sponge slices on top of the set jelly and pour vanilla flavoured custard on top.
4. Top with cream and flaked almonds as desired and leave covered in fridge overnight to allow sponge cake to soak before serving.

Prep Time:

5 minutes

Setting Time:

4 hours

No. of Serves:

8



Lemon Tea and Ginger Fizz

Ingredients

- 1 x 9g sachet **Aeroplane Jelly Lite Tea Infusions Lemon Tea** made to pack instructions and set
- 1 lt ginger beer or ginger ale
- 2 limes

Method

1. Crush jelly and place in a blender with the ginger beer.
2. Blend and pour into glasses with ice and a good squeeze of lime juice.

Prep Time:
10 minutes

Setting Time:
3-4 hours

No. of Serves:
6



Prep Time:
30 minutes

Setting Time:
4 hours

No. of Serves:
8



Berry & Meringue Trifle

Ingredients

- 2 x 85g packets **Aeroplane Original Port Wine Jelly**
- 300g frozen mixed berries
- Zest of 1 orange
- 40g vanilla flavoured custard powder
- 500ml milk
- Sugar, to taste
- 8 slices almond bread

Meringue

- 3 egg whites
- 50g sugar, extra

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions and set aside to cool. When partially set, stir through the frozen berries and orange zest, and spoon gently into a large glass dish. Refrigerate until set (approximately 4 hours).
2. Prepare custard powder with milk and sugar according to pack instructions, and set aside to cool. Once cooled pour over the set jelly and refrigerate covered until set.
3. To make the meringue whip the egg whites until firm, beating in the extra sugar until glossy and smooth. Spoon over the custard, creating loose peaks. Serve topped with whole and crushed pieces of almond bread if desired.

Black Forest Cherry Pudding

Ingredients

- 425g can stoneless black cherries, drained
- 800g dark fruit cake
- 1 x 85g packet **Aeroplane Original Port Wine Jelly**
- 1 cup (250ml) boiling water

Prep Time:
15 minutes

Setting Time:
4 hours

No. of Serves:
8-10

Method

1. Line the base of a 1L pudding bowl or Pyrex bowl with cherries.
2. Roughly tear apart the fruit cake and then crumble with your fingertips (this can be a coarse crumb).
3. Dissolve **Aeroplane Original Port Wine Jelly** crystals in boiling water, and then mix with cake crumbs.
4. Carefully spoon into the basin over cherries and then press down firmly to compress the crumbs and jelly.
5. Cover and set in the fridge, then turn out onto serving platter. You may need to dip the bowl in hot water for 30 seconds to loosen. Be careful not to wet the pudding.



Prep Time:
10 minutes

Setting Time:
4 hours

No. of Serves:
8



Black Forest Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Port Wine Jelly**
- 1 x 200g **Aeroplane Chocolate Flavoured Mousse Mix**
- 500ml milk, chilled
- 1 x 380g chocolate unfilled sponge cake, cut into 2cm cubes
- 500g fresh or thawed frozen dark cherries, pitted
- 600ml cream, whipped
- Extra cherries for decoration

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions and refrigerate until set (approximately 4 hours).
2. Prepare **Aeroplane Chocolate Flavoured Mousse Mix** according to pack instructions.
3. Place half the amount of mousse, cake, cherries, jelly and cream into the bottom of a large glass dish and repeat.
4. Top with extra cherries for garnish (as desired).

Pink Princess Strawberry Marshmallow Cake

Ingredients

- 2 baked sponge cakes
- 1 x 200g packet **Aeroplane Strawberry Marshmallow Mousse** made to pack instructions and refrigerated for 1 hour
- 10 pink and white marshmallows cut in half
- Assortment of pink cake decorations

Method

1. Place a thick layer of **Strawberry Marshmallow Mousse** onto the top of one sponge cake and top with the other cake.
2. Use a knife or spatula to spread the outside and top of cake with the layer of mousse then place the remaining mousse into a piping bag and decorate to your liking.
3. Place the marshmallows around the bottom of the cake and sprinkle with the pink cake decorations and candles.

Prep Time:
20 minutes

Setting Time:
1 hour

No. of Serves:
8-10



Cherry Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Port Wine Jelly**
- 1 x 400g can pitted black dark cherries, drained
- 1 x 300g packet jam filled swiss roll sponge, sliced
- 500ml vanilla flavoured custard
- 1 x 300ml cream, whipped
- 250g fresh cherries

Prep Time:
15 minutes

Setting Time:
4 hours

No. of Serves:
8

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours).
2. Spoon set jelly into the bottom of a large glass dish and top with pitted cherries.
3. Place sponge slices over the cherries and pour the vanilla flavoured custard on top.
4. Top with cream and fresh cherries as desired and leave covered in fridge overnight to allow sponge cake to soak before serving.



Prep Time:
20 minutes

Setting Time:
4 hours

No. of Serves:
8



Choc Peppermint Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Raspberry Jelly**
- 1 x 200g **Aeroplane Chocolate Flavoured Mousse Mix**
- 2 tsp peppermint essence
- 500ml milk, chilled
- 1 x 480g double chocolate butter cake, sliced into 2cm cubes
- 300ml cream, whipped
- 500g (fresh or frozen and thawed) raspberries
- 8 candy canes for decoration

Method

1. Prepare **Aeroplane Original Raspberry Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours).
2. Prepare **Aeroplane Chocolate Flavoured Mousse Mix** according to pack instructions and add peppermint essence to mix.
3. Place half the amount of crushed jelly, cake, mousse, cream and raspberries into the bottom of a large glass dish and repeat.
4. For decoration top with candy canes.

Jelly Belly Cheesecake Slice

Ingredients

- 1 x 85g packet your favourite **Aeroplane Original Jelly** flavour
- 1 x 275g packet Aeroplane Sweet Treats Cheesecake
- 80g butter, melted
- 250g cream cheese, at room temp
- 1 cup (250ml) full cream milk

Method

1. Line base of a slice tin (16cm x 25cm) with baking paper.
2. Dissolve jelly crystals as per packet instructions and set aside to cool.
3. Mix together crushed biscuits and melted butter.
4. Press biscuit mix into slice pan with back of spoon. Chill in fridge for 30 minutes or freeze for 10 minutes while making filling.
5. Using the electric hand mixer, beat cream cheese in a bowl on medium until smooth. Add cheesecake filling mix and milk then beat on low speed for 30 seconds until just combined. Increase speed to high and beat for 3 minutes until thick and smooth.
6. Spread cheesecake mixture over biscuit base and smooth top. Pour cooled jelly over the top.
7. Chill for 1-2 hours until firm. To serve cut into 12 slices.

Prep Time:
30 minutes

Setting Time:
4 hours

No. of Serves:
6-8



Choc Raspberry Trifle

Ingredients

- 1 x 200g **Aeroplane Chocolate Flavoured Mousse Mix**
- 250g raspberry shortcake biscuits, crumbled
- 900ml vanilla custard
- 1 x 85g packet **Aeroplane Original Raspberry Jelly**
- 500g frozen raspberries

Prep Time:
30 minutes

Setting Time:
4 hours

No. of Serves:
4-6

Method

1. Prepare **Aeroplane Original Raspberry Jelly** according to pack instructions, and set aside to cool.
2. Prepare **Aeroplane Chocolate Flavoured Mousse Mix** according to pack instructions, spoon gently into a (3.5L) large glass serving dish. Refrigerate until set or firm (approximately 1 hour).
3. Top set mousse with crushed biscuits and pour over custard.
4. When jelly is partially set, stir through the raspberries and pour over set custard.
5. Refrigerate until firm (approximately 2-3 hours or overnight if preferred).



Prep Time:
15 minutes

Setting Time:
4 hours

No. of Serves:
8



Christmas Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Port Wine Jelly**
- ½ x 460g packet unfilled round double sponge cake
- 1 x 400g can peach slices in natural juice
- 500ml vanilla flavoured custard
- 250g fresh mixed berries

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions and pour jelly into the bottom of a glass dish (sized to fit sponged cake). Refrigerate until set (approximately 4 hours).
2. Place one half of the sponge cake on top of the set jelly and top with peaches.
3. Pour the vanilla flavoured custard on top.
4. Top with mixed berries as desired and leave covered in fridge overnight to allow sponge cake to soak before serving.

Classic Trifle

Ingredients

- 2 x 85g packets **Aeroplane Original Port Wine Jelly**
- 1kg of apricot halves in natural juice, drained
- 1 x 375g packet swiss roll, sliced into 2cm rounds
- 1L vanilla flavoured custard
- 250g (fresh or frozen and thawed) mixed berries

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions and set aside to cool.
2. Place the drained apricots into the bottom of a large glass dish and top with cooled jelly. Refrigerate until set (approximately 4 hours).
3. Place the swiss roll rounds onto the set jelly, and then pour the vanilla flavoured custard on top.
4. Top with mixed berries as desired.

Prep Time:
15 minutes

Setting Time:
4 hours

No. of Serves:
8



Prep Time:
10 minutes

Setting Time:
4 hours

No. of Serves:
8



Fruit Cake Trifle

Ingredients

- 2 x 85g packets **Aeroplane Original Port Wine Jelly**
- 1 x 800g dark fruit cake, cut in 2cm cubes
- 500g (fresh or frozen and thawed) dark cherries, pitted
- 1L chilled vanilla flavoured custard (double thick)
- 300ml cream, whipped
- Extra fresh cherries for garnish

Method

1. Prepare both packets of **Aeroplane Original Port Wine Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours). Once jelly is set, crush with a fork.
2. Place half the amount of fruit cake, crushed jelly, cherries, custard and cream into a large glass dish and repeat.
3. Garnish with fresh cherries as desired.

Hazelnut & Berry Fruit Flan

Ingredients

- 10 butternut OR oat biscuits
- 1 x 100g packet hazelnuts
- 100g butter, melted
- 1 x 85g packet **Aeroplane Original Raspberry Jelly**
- 1 cup (250ml) boiling water
- 1 x 500g packet frozen mixed berries

Prep Time:
15 minutes

Setting Time:
4 hours

No. of Serves:
8-10

Method

1. In a food processor, crush the biscuits together with the hazelnuts. Alternately, place in a tea towel and crush with a rolling pin.
2. Mix with the melted butter then press into the base of a 30cm flan dish. If you have one with a removable base it is much easier to serve. Refrigerate while preparing filling.
3. Whisk **Aeroplane Original Raspberry Jelly** crystals with 250ml boiling water until dissolved, then allow to cool but not set (approximately 30 minutes).
4. Pour the mixed berries over the chilled flan base and then pour the cooled jelly over. Allow to set in the fridge before serving (approximately 4 hours).



Tropical Peach, Pine Lime and Coconut Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Cool Lime Jelly** made to pack instructions
- 1 x 800g tin Peaches, sliced and drained
- 1 x 800g tin pineapple, crushed
- 1 x 400g tin coconut cream
- 1 cup coconut flakes
- 1 cup almonds, flaked

Method

1. Pour jelly into a medium sized trifle dish with the peaches and let set in the refrigerator for 3-4 hours.
2. Spread the crushed pineapple on top of the jelly.
3. Shake the tin of coconut cream before opening and pour onto the pineapple and jelly.
4. Top with coconut flakes and almonds before serving.

Prep Time:
20 minutes

Setting Time:
4 hours

No. of Serves:
8-10



Lamington Trifle

Ingredients

- 1 x 350g packet jam filled lamington squares, cut into cubes
- 2 x 85g packets **Aeroplane Original Port Wine Jelly**
- 1 x 400g can dark cherries in juice, stoneless
- 750ml thick custard
- 300ml cream, whipped
- ½ cup toasted shredded coconut

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours). Once jelly is set, crush with a fork.
2. Line a 3L shallow glass bowl with lamington slices, pressing into the base.
3. Drizzle with cherries and ½ cup cherry juice. Spoon over custard and top with whipped cream and crushed jelly. Sprinkle with coconut.

Prep Time:
30 minutes

Setting Time:
4 hours

No. of Serves:
8





Prep Time:
10 minutes

Setting Time:
4 hours

No. of Serves:
8

Lemon & Blueberry Trifle



Ingredients

- 2 x 85g packets **Aeroplane Original Lemon Jelly**
- 1 x 400g swiss roll, sliced into 2cm rounds
- 500ml chilled vanilla flavoured custard (double thick)
- 300ml cream, whipped
- 500g fresh or thawed frozen blueberries

Method

1. Prepare both packets of **Aeroplane Original Lemon Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours). Once jelly is set, crush with a fork.
2. Place swiss roll slices, custard and half of the blueberries into the bottom of a large glass dish and top with crushed set jelly, cream and blueberries.

Peach Tea Apricot Crumble

Ingredients

- 1 x 9g sachet **Aeroplane Jelly Lite Tea Infusions Peach Tea** made to pack instructions
- 1 x 400g tin apricot halves
- 1 cup almond meal
- 1 cup quick oats
- ½ cup flour
- 50g butter softened

Method

1. Mix apricots through the jelly, refrigerate and set in 6 tea cups.
2. Mix together almond meal, oats and flour together. Rub the butter through the oat mix and spread onto a baking tray.
3. Place the oat mix in a 180°C oven for 10-15 minutes until browned. Let cool and sprinkle over each jelly cup.
4. Serve with yoghurt, cream or ice-cream

Prep Time:
20 minutes

Setting Time:
2 hours

No. of Serves:
6



Nana's Favourite Trifle

Ingredients

- 2 x 85g packets **Aeroplane Original Port Wine Jelly**
- 1 x 400g sponge or jam roll, sliced
- 1 x 800g can peach slices in juice
- 750ml thick custard
- ½ cup desiccated coconut, toasted
- 300ml cream, whipped
- 1 cup flaked almonds, toasted

Method

1. Prepare **Aeroplane Original Port Wine Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours). Once jelly is set, crush with a fork.
2. Line a 3L shallow glass bowl with sponge or jam roll slices, pressing into the base. Drizzle with peach slices and ½ cup peach juice. Sprinkle with toasted coconut and top with custard.
3. Place whipped cream on top of custard, top with jelly and sprinkle flaked almonds.

Prep Time:
30 minutes

Setting Time:
4 hours

No. of Serves:
8





Prep Time:
20 minutes

Setting Time:
4 hours

No. of Serves:
8

Strawberries & Cream Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Strawberry Jelly**
- 1 x 275g packet **Aeroplane Sweet Treats Cheesecake**
- 80g butter, melted
- 250g cream cheese, softened
- 250ml milk
- 1 x 400g jam sponge roll, sliced into 2cm rounds
- 300ml cream, whipped
- 500g fresh strawberries, trimmed and sliced

Method

1. Prepare **Aeroplane Original Strawberry Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours).
2. Using a decorative large glass bowl (instead of a spring form pan) prepare **Aeroplane Sweet Treats Cheesecake** according to pack instructions and refrigerate until set (approximately 1-2 hours).
3. Once the cheesecake has set, place the sponge roll slices on top along with scoops of strawberry jelly, cream and sliced strawberries.





Prep Time:
10 minutes

Setting Time:
4 hours

No. of Serves:
12

Jelly Pavlova



Ingredients

- 1 x 85g packet **Aeroplane Original Mango Jelly**
- 1 x 500g ready-made Pavlova (serves 12)
- 600ml cream, whipped
- 2 fresh green kiwifruit, peeled and sliced
- 3 fresh passionfruit, pulp

Method

1. Prepare **Aeroplane Original Mango Jelly** (or your favourite yellow flavoured jelly) according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours).
2. Once jelly has set, top the Pavlova with cream and add crushed jelly and fruit.

Strawberry Chocolate Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Strawberry Jelly**
- 1 x 200g **Aeroplane Sweet Treats Chocolate Flavoured Mousse**
- 500ml milk, chilled
- 1 x 400g chocolate sponge roll with cream, sliced into 2cm rounds
- 1 x 500g fresh strawberries, trimmed and chopped

Method

1. Prepare **Aeroplane Original Strawberry Jelly** according to pack instructions, set aside to cool and refrigerate until set (approximately 4 hours).
2. Prepare **Aeroplane Sweet Treats Chocolate Flavoured Mousse** according to pack instructions.
3. Place half the amount of mousse, sponge roll slices, jelly and strawberries into the bottom of a large glass dish and repeat.

Prep Time:
10 minutes

Setting Time:
4 hours

No. of Serves:
8



Melted Berry Blue Frozen Snowman

Ingredients

- 2 x 85g packets **Aeroplane Original Berry Blue Jelly**
- 1 egg white
- 1 ½ cups icing sugar
- 9 marshmallows
- Assorted cake decorations for making snowmen faces

Method

1. Make **Aeroplane Original Berry Blue Jelly** to pack instructions, pour into 8 shallow bowls then place in the refrigerator to set.
2. Mix egg white with the icing sugar to form a pliable icing. Form palm sized, thin flat shapes and cover the marshmallows with the icing.
3. Decorate the snowmen and place onto the berry blue jelly and serve.

Prep Time:
30 minutes

Setting Time:
2 hours

No. of Serves:
8



Banana Minions Jelly Cup

Ingredients

- 1 x85g packet **Aeroplane Original Berry Blue Jelly**, made to pack instructions
- 1 x85g packet **Aeroplane Original Cool Lime Jelly**, made to pack instructions and set in a shallow container
- 24 lolly bananas

Method

1. Pour **Aeroplane Berry Blue jelly** into a 6 glasses and refrigerate until set.
2. Place 2 or 3 scoops of set lime jelly into each glass, then sit bananas on top and serve.

Prep Time:
10 minutes

Setting Time:
3 hours

No. of Serves:
6



Australia Day Flag Trifle

Ingredients

- 1 x 85g packet **Aeroplane Original Raspberry Jelly**
- 1 x 85g packet **Aeroplane Original Berry Blue Jelly**
- 6 x mini vanilla cupcakes
- 6 x scoops vanilla ice-cream
- **Aeroplane Electric Blue Heaven** topping for decorating

Method

1. Make **Aeroplane Original Raspberry jelly** to pack instructions and set into 6 glasses and set.
2. Make **Aeroplane Original Berry Blue jelly** to pack instructions and let cool, pour jelly onto the top of the raspberry jelly and set.
3. Crumble each mini cupcake into the glass of set jelly, and top with vanilla ice-cream and **Aeroplane Electric Blue Heaven** topping.

Prep Time:
20 minutes

Setting Time:
4 hours

No. of Serves:
6





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