**OLD SCHOOL STRAWBERRY TRIFLI**

(Serves 4)

**Ingredients**

500 g strawberries

200 g raspberries

½ vanilla pod

2 dl elderflower syrup

Vanilla cream

1 vanilla pod

2 egg yolks

3 T sugar

1 T corn starch

2 dl milk

A bit of sugar for sprinkling

2 dl whipping cream

200 g macarons

**Instructions**

Rinse and nip the green from strawberries.

Cut the strawberries into small pieces.

Split the vanilla pod and scrape out the tiny beans.

Whip the vanilla beans into the elderflower syrup and fold in the strawberries and raspberries.

Let the berries marinate for about 30 minutes.

Vanilla cream: Split the vanilla pod and scrape out the tiny beans.

Put the egg yolks, sugar, corn starch, milk and vanilla beans into a casserole.

Heat the cream at low heat while whipping it. The cream must not boil.

Heat the cream until it thickens.

Remove the casserole from the heat.

Sprinkle sugar over the cream and let it cool.

*(Quick alternative to the cream: Mix 2 dl sour cream with 2 T icing sugar and the beans from a vanilla pod.)*

Whip the whipping cream.

Alternate with berries, crushed macarons, vanilla cream and whipped cream in layers in individual dessert glasses.