



**ITEM**

Berry Trifle

OUTLET:

PORTIONS: 6-8

**INGREDIENTS**

**For the custard**

4 egg yolks	
3 tsp sugar	45 ml
5 oz homo milk	150ml
2 oz whipping cream	60 ml
2 ½ tsp cornstarch	40 gram
½ tsp vanilla	3 ml
1/8 tsp nutmeg	1/2 ml

**Filling**

2 cups sponge cake, diced	500 ml
2 oz brandy or coffee liqueur	60 ml
1 cup frozen raspberries/strawberries	250 ml
1 orange, zest only	

**Garnish**

2 cups whipping cream, whipped	500ml
6 strawberries	
3 oz melted chocolate	90 ml
3 oz shaved chocolate	90 gr
6 sprigs mint leaves	

**DIRECTIONS:**

**Custard**

1. Whisk the egg yolks and sugar together for one minute, add the whipping cream and blend well.
2. In a separate bowl whisk the cornstarch and milk, vanilla and nutmeg; add to the egg mixture and blend well.
3. In a double boiler, place the egg mixture and cook for 4 – 6 minutes, constantly stirring. Remove from double boiler. Carefully remove any excess bubbles with a spoon and let stand, covered with wax paper.

**For the filling**

4. In six glasses or multiple small serving bowls, divide the cake evenly; add about 2



tsp of liqueur to each portion. Add the berries. Top with the custard, using a ladle. Do not over fill, let cool in the refrigerator.

**Garnish**

5. Wash and dry the strawberries, dip them in chocolate and let harden in a cool place or on a marble table top.

**Assembly**

6. Using a piping bag, pipe a rosette on top of each trifle, top with the strawberry add the shaved chocolate and the mint leaf and enjoy.