



RASPBERRY TRIFLE

Serves 8-10 • Prep 20' • Fridge 3h • Easy

150g sugar
50ml raspberry schnapps (or grappa)
2 eggs
250g mascarpone
400ml whipping cream
1 packet vanilla sugar or 1 tsp vanilla extract
80g raspberry jam
150g sponge finger biscuits
250g raspberries + a handful for decoration

1. Put 50g sugar with 50ml water into a small saucepan over a low heat and stir until the sugar dissolved. Remove from the heat and cool slightly.
2. Stir in the schnapps and set aside.
3. Separate the eggs between two bowls. Beat the egg whites with an electric whisk until stiff.
4. In another bowl, beat the egg yolks with the remaining sugar. Add the mascarpone and beat again.
5. Pour the whipping cream and the vanilla sugar into a bowl and whisk until stiff.
6. Carefully fold in two-thirds of the whipped cream and all the stiff egg whites to the mascarpone cream. Put the remaining whipped cream into the fridge until later.
7. Take a big serving bowl and cover the bottom with the raspberry jam.
8. Pour the mirabelle syrup into a large deep plate. Dip half of the sponge biscuits into the syrup, so that they soak up some liquid, and distribute over the raspberry jam layer. Scatter with half the raspberries, then top with half the mascarpone cream.
9. Repeat with the remaining biscuits, raspberries and cream.
10. Cover in cling film and chill the trifle in the fridge for 3 hours to allow the flavours to develop.
11. Just before serving, spread the remaining whipped cream over the trifle and decorate with a few raspberries.

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