

MEDITERRANEAN FOODS REGINA ELISABETTA

Platinum Jubilee Trifle - Zuppa Inglese



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MEDITERRANEAN FOODS
REGINA ELISABETTA

Creates: 6 tumbler glasses

INGREDIENTS

— Available at Mediterranean Foods

1 pkt amaretti/amarettini biscuits
amarene cherries in syrup
1 cup mascarpone cheese
60g flour
1 vanilla pod
500ml cream

1 tablespoon icing sugar
For vanilla custard:
600ml milk
4 yolks
150g sugar

METHOD

- 1. Make the custard first:** Place the milk in a saucepan on a medium heat. Split the vanilla pod in half and scrape the seeds out and tip it into the milk as well as the pod.
2. In a bowl mix the flour and the sugar together. Have the yolks ready in another small bowl. When the milk start to simmer add all in one go, the flour and sugar mix. Whisk and wait until it comes back to a simmer, then add the yolks and keep whisking for another minute.
3. Remove from the heat and cool down.
- 4. Prepare the mascarpone Chantilly:** Place the cream in a large bowl and add the mascarpone cheese. Add a tablespoon of icing sugar and a little vanilla essence if you like. Whisk with an electric whisk or by hand until stiff peaks.
5. Start to layer your ingredients into a tumbler. Starting with a little custard, then add some amaretti biscuits lightly crushed, then a few amarene cherries with a little of their syrup, then a little of mascarpone Chantilly.
6. Make 3 layers and top it up with more mascarpone Chantilly. Chill for minimum 2 hours before serving. You can decorate with a sprinkling of crushed amaretti biscuits.

Buon Appetito!

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