

### **Chocolate Raspberry Trifle ( no angel delight)**

2 tubs marscapone cheese (or 1 large tub)  
½ pint custard  
500ml double cream  
½ tsp vanilla extract  
175g milk or dark chocolate according to taste  
1 jar (340g) raspberry jam (seedless or sieved if preferred)  
450g raspberries, defrosted if frozen  
400g amaretti biscuits

Combine custard and mascapone cheese in classic batter bowl using stainless whisk. In another bowl whisk cream until it reaches soft peaks. Fold cream into creese/custard mixture and add 1 tsp vanilla extract.

For ganache, combine reserved cream, half the jam and chocolate (chopped or use choc chips). Microwave for 40-60 seconds, checking and stirring each 20 seconds until melted. Reserve 4 tbsp for decoration.

Place remaining jam in another bowl and microwave until warm. Place raspberries in classic batter bowl and pour over jam, stir gently to combine.

Set aside 16 amaretti and break all the others.

Assemble trifle. First place in trifle bowl one third of the amaretti, then a third of the raspberry mixture, then a third of the creamy vanilla dessert mix and finally a third of the ganache.

Repeat in thirds until it is all used up. On the final layer finish with ganache to leave a smooth chocolatey topping. Garnish with the remaining reserved 16 amaretti by dipping them halfway into reserved ganache and then placing at an angle on top.