

Chocolate Raspberry Trifle

600ml milk

2 packets (47g each) vanilla flavour dessert mix (Like Angel Delight but try to get another brand to avoid hydrogenated fat)

500ml double cream

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

- 1 Combine milk and dessert mix, whisk until thick then leave 5 mins. Meanwhile reserve 125ml cream and whip the rest to soft peaks. Fold cream into dessert mix. Cover and refrigerate
- 2 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.
- 3 Place remaining jam in another bowl and microwave until warm. Place raspberries in classic batter bowl and pour over jam, stir gently to combine.
- 4 Set aside 16 amaretti and break all the others.
- 5 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.

NB – Liisa's Notes. Replace the vanilla dessert with a mascarpone cheese and custard mixture with a little vanilla extract to avoid using the vanilla dessert. Result is a little richer and denser but I think much nicer.