

The Pampered Chef®
Tiramisu Brownie Trifle
Recipe

60 ml sunflower oil, plus extra for greasing
2 packets (415 g each) chocolate fudge brownie mix
150 ml cold water
2 eggs, beaten
5 tablespoons (non-creamy) coffee liqueur, divided
80 g dark chocolate (70% cocoa solids), broken into chunks, divided
600 ml whipping cream, whipped to form fairly firm peaks, divided
3 tablespoons strong instant coffee granules
2 tablespoons hot water
500 g mascarpone cheese

- 1 Preheat oven to 180°C/fan 160°C/Gas 4. Lightly grease Medium Sheet Pan with sunflower oil and line base with non-stick baking paper; set aside. Place brownie mixes, cold water, 60 ml sunflower oil and the eggs in Stainless 6-Litre Mixing Bowl; mix thoroughly. Pour mixture into prepared pan; level surface. Bake 25–30 minutes or until tip of a sharp knife inserted into centre comes out clean. Remove pan to Stackable Cooling Rack; cool brownie in pan 10 minutes. Invert brownie onto cooling rack and remove pan; cool completely. Remove lining paper.
- 2 Transfer brownie to Large Grooved Cutting Board; cut into 2.5-cm cubes using Pizza Cutter (do not separate cubes). Using Chef's Silicone Basting Brush, evenly brush brownie with 3 tablespoons of the coffee liqueur. Finely chop 70 g of the chocolate using Food Chopper; set aside.
- 3 Spoon some of the whipped cream (about 75 g) into Easy Accent® Decorator fitted with open star tip (so decorator is about 1/3 full); set aside. Place coffee granules in Prep Bowl, add hot water and stir well until coffee is dissolved; stir in remaining liqueur. Soften mascarpone cheese in Stainless 4-Litre Mixing Bowl using Master Scraper. Gradually stir in coffee-liqueur mixture until well combined. Add chopped chocolate and gently fold in remaining whipped cream until thoroughly mixed.
- 4 To assemble trifle, place one-third of the brownie squares into Trifle Bowl. Spread one-third of the mascarpone mixture evenly over brownies. Repeat layers two more times. Pipe reserved whipped cream in lines across top of trifle. Grate remaining chocolate over whipped cream using Rotary Grater. Serve immediately or refrigerate until ready to serve.

Yield: Serves 16

Liisa's Notes – Use a home-made brownie mixture as an alternative to the shop-bought or use ready-made brownies from a supermarket if you are in a hurry.

Per serving: per serving: Energy 1794kJ/432kcal; Protein 4.4g; Carbohydrate 29.2g; Sugars

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*



17.7g; Fat 33.6g; Saturated Fat 20.4g; Fibre 0.1g; Salt 0.7g

Cook's Tip: To save time on preparation, the brownie can be made the day before, cooled and stored in an airtight container, until you are ready to assemble the trifle.

© null The Pampered Chef used under license.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*