

# chocolate raspberry trifle



600 ml milk

2 packets (47 g each) vanilla flavour dessert (delight) mix

500 ml double cream, divided

175 g milk or plain chocolate chips

1 jar (340 g) seedless raspberry jam, divided

450 g frozen raspberries (frozen weight), defrosted

400 g amaretti

1 In **Stainless 4-Litre Mixing Bowl**, combine milk and dessert mixes. Using **Stainless Whisk**, whisk thoroughly until light and creamy; leave to thicken 5 minutes. Meanwhile, reserve 125 ml of the cream in **Measure-All® Cup**. Whip remaining cream in **Stainless 2-Litre Mixing Bowl** using **Stainless Double Balloon Whisk** until cream forms soft peaks. Gently fold whipped cream into dessert mixture. Cover and refrigerate.

2 For ganache, combine chocolate chips, reserved cream and half of the jam in **Small Batter Bowl**. Microwave, uncovered, on HIGH 40–60 seconds or until melted, stirring after every 20-second interval. Stir until smooth and combined. Reserve 4 tablespoons in **250-ml Prep Bowl** for decoration. Place a large polythene food bag into **(500-ml) Easy Read Measuring Cup**. Pour remaining ganache into bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag to allow ganache to flow through.

3 Place remaining jam into another Prep Bowl. Microwave, uncovered, on HIGH 30–60 seconds or until melted. Place raspberries into **Classic Batter Bowl**. Pour jam over raspberries; stir gently. Set aside 16 amaretti for decoration; break remaining amaretti into pieces.

4 To assemble trifle, place one-third of the broken amaretti into bottom of **Trifle Bowl**. Layer one-third of the raspberry mixture over amaretti. Top with one-third of the creamy dessert mixture and one-third of the ganache. Repeat layers two more times, finishing with a smooth layer of ganache.

5 Dip reserved whole amaretti halfway into reserved ganache; place into top of trifle to decorate. Serve.

Serves 16

## chef's corner

Drizzle final portion of ganache evenly over creamy dessert layer, starting in centre and moving outwards, to create a smooth top layer. Spread gently using **Small Spreader**, if necessary.

Seedless raspberry jam produces a ganache with a lovely smooth finish.

Strawberry jam and strawberries may be substituted for raspberry jam and raspberries, if desired.

Ratafiats or mini shortbread rounds may be substituted for the amaretti, if desired.

Cheesecake mix from two packets (203 g each) original cheesecake mix can be substituted for vanilla dessert mix, if desired (use biscuit crumb base mixes for another recipe). Whisk both sachets of cheesecake mix into 450 ml milk (omit the remaining 150 ml milk in the main recipe) for about 3–5 minutes or until thick and creamy. Whisk in 1–1½ teaspoons vanilla extract to taste. Fold whipped cream into cheesecake mixture and continue as directed in recipe.