

Chocolate and Berry Trifle

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Yields 6 portions

Enjoy with the Creation Fine Cape Vintage

Dark Chocolate Sponge Cake:

125 g butter (room temperature)

200 g white sugar

60 g cocoa

5 ml vanilla paste

280 g cake flour

15 ml baking powder

3 ml salt

150 ml milk

2 eggs

Preheat the oven to 180° C.

Line 2 x 20 cm cake tins.

Cream the butter and sugar till light and creamy, add the vanilla paste.

Add eggs one at a time, beating well after each addition.

Sift the dry ingredients and fold into the creamed mixture alternating with the milk.

Spoon the mixture into the cake tins and bake for 20 – 25 minutes or until skewer comes out clean.

Take out and cool down on a cooling rack.

White Chocolate Custard:

2 cups full cream milk

2 cups cream

5 egg yolks

1/3 cup castor sugar

190 g white chocolate

2 tbsp corn flour

Place milk and cream in a saucepan over medium heat till hot but not boiling.

Whisk egg yolks, corn flour and sugar together in a heat-proof bowl. Gradually whisk in hot milk mixture, return to saucepan.

Add the white chocolate, stirring the mixture over medium heat until mixture turns thick or coat the back of a wooden spoon.

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Strawberry Jelly:

450 ml strawberry pulp or juice

15 g gelatine powder

Boil the juice or pulp and add the gelatine.

Mix well and place in the fridge to set.

Berries for Plating:

250 g strawberries – halved

75 g pomegranates

250 g blueberries

250 g raspberries

Layer the cake, jelly and white chocolate custard.

Garnish with the berries and some chocolate shavings.