

PREP 25 min | COOK 3-5 min | CHILLING 2 hrs | SERVES 8

Black Forest Trifle

INGREDIENTS

500 g The Cake Stall Chocolate Mud Cake, cut into cubes

2 x 425g cans Sweet Valley pitted black cherries in syrup, drained, syrup reserved

500g Brooklea vanilla custard

500ml Farmdale thickened cream

1 tsp White Mill vanilla extract

100g Choceur dark chocolate, finely grated

8–10 fresh cherries, for decorating (optional)

DIRECTIONS

1. Place ½ cup of the reserved cherry syrup in a small saucepan over medium heat. Simmer for 3–5 minutes, or until slightly reduced. Set aside to cool.
2. Arrange the chocolate cake cubes over the base of a large trifle bowl.
3. Drizzle the cooled cherry syrup evenly over the cake.
4. Arrange half of the drained black cherries over the cake.
5. Spoon the vanilla custard evenly over the cherries.
6. Whip the thickened cream and vanilla extract until soft peaks form. Spoon half of the whipped cream over the custard.
7. Arrange the remaining black cherries over the cream, then top with the remaining whipped cream.
8. Refrigerate for at least 2 hours to allow the flavours to develop.
9. Top with fresh cherries, if using, and grated dark chocolate just before serving.

Tip Assemble the trifle several hours before serving so the cherry syrup has time to soak into the chocolate cake for a richer Black Forest flavour.

ALDI

Good Different