

Prosecco Trifle



Ingredients:-

Prosecco Raspberries

350 g raspberries
250 ml prosecco

Prosecco Syrup

250 ml prosecco

Prosecco Whipped Cream

600 ml double cream
75 g icing sugar
50 ml prosecco syrup (above)

Rest of the Ingredients

200 g sponge fingers
100 ml prosecco
300 g raspberry jam
350 g prosecco raspberries (above)
500 ml vanilla custard

Decoration

Fresh raspberries
Freeze dried raspberries
Sprinkles

Method:-

Prosecco Raspberries

- Prep your prosecco raspberries the night before making the trifle preferably.
- Soak the raspberries in the prosecco, cover, and refrigerate.

Prosecco Syrup

- Carefully boil your 250ml of prosecco in a pan (I use the prosecco I have drained from the raspberries) until it reduces to about 50ml worth.
- Leave to cool before using!

Prosecco Whipped Cream

- Whip up your double cream with your icing sugar to soft peaks
- Add in the prosecco syrup, and whip through. It will go quite mousse like!
- Refrigerate for now.

Assembly

- At the bottom of your trifle bowl, add 1/3 of the sponge fingers and drizzle over some prosecco
- Spread over the top some raspberry jam, and then add on some prosecco raspberries!
- Pour over half of the custard, and then dollop on 1/3 of the whipped prosecco cream!
- Repeat the layers again - sponge with drizzle, raspberry jam, raspberries, custard and then the cream. If you are doing three layers like me, repeat again!
- Decorate with some fresh raspberries, some freeze dried raspberries, and some sprinkles!
- Leave to set in the fridge for a few hours before serving!