

FOOD SECRETS WITH JANE & EDDIE

RECIPE CARD



QUINZI'S TRIFLE

INGREDIENTS

600ml thickened cream
4 tablespoons caster sugar
1 vanilla bean
500g mascarpone
(La Casa Del Formaggio recommended)
2 packs Quinzi's chocolate candy almonds,
roughly chopped
1 pack Quinzi's chocolates of your choice
(e.g. white chocolate coated raspberries),
roughly chopped
Seasonal fruit and berries of your choice
(e.g. strawberries and apricots), sliced for
layering
1 bottle limoncello
1 pack ladyfinger biscuits

Serves 6–8

METHOD

- In a large mixing bowl, whisk together the thickened cream and caster sugar until thick and fluffy. Place into the fridge while assembling the other ingredients.
- Using a sharp knife, split the vanilla bean lengthwise and scrape the seeds from the inside with the back of the knife.
- In a mixing bowl, gently combine the mascarpone and vanilla bean seeds.
- Roughly chop all Quinzi's chocolates and candy almonds. Set aside.
- Slice the fruit.
- Set up a production line with separate bowls for the limoncello, cream mixture, mascarpone mixture, ladyfinger biscuits, chocolates, almonds, sliced fruit and a large trifle serving bowl.
- Begin assembling the trifle by spreading a layer of the cream mixture at the base of the bowl, followed by the mascarpone mixture.
- Scatter with chopped chocolates, almonds and sliced fruit.
- Dunk the ladyfinger biscuits in the limoncello, making sure they absorb the liquid without becoming too soggy and layer in the bowl.
- Repeat the layering process, ensuring the final layer is the cream mixture. Garnish generously with seasonal berries.
- Refrigerate for 1–2 hours before serving for the best texture. The trifle can also be stored overnight.



Scan the QR code to watch Jane & Eddie prepare this delicious dish and to view other recipes in the series.



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