



White Chocolate, Irish Cream and Berry trifle

Ingredients

5 eggs
500g mascapone
1/3 cup ground espresso coffee
2 cups boiled water
1 cup Irish cream liqueur
2 x 250g sponge finger biscuits
2 x 75g white eating chocolate, grated
500g strawberries
300g raspberries

Directions

Beat the eggs and sugar in a medium bowl with an electric mixer for 10 minutes until light and creamy.

Beat the mascapone and cream in a large bowl with an electric mixer until thick.

Fold the egg mixture into the mascapone mixture.

Place the coffee and the boiled water into a coffee plunger and for 2 minutes before plunging. Strain the coffee through a sieve into a bowl and then add the Irish liqueur

use either 2 shallow 2 litre serving dishes or one 3.5 litre serving dish.

To layer: Line the base with half the biscuits, that have been dipped one at a time, briefly in the coffee mixture until just starting to soften.

Spread half the mascapone mixture over the biscuits.

Top with grated chocolate.

Slice half the strawberries and place them over the chocolate.

Repeat layering process again on top of the first layer, excluding the strawberries.

Cover and refrigerate overnight.

Slice the remaining strawberries, place on top of the trifle with the raspberries.

Using a vegetable peeler make chocolate curls with the extra chocolate, sprinkle on top before serving.