

INGREDIENTS

- 900ml thickened cream
- 300g Caramel white chocolate
- 1 cup dulce de leche or other caramel sauce
- 250g sour cream
- ¼ cup icing sugar (sifted)
- 800g gingerbread cake or other bought ginger loaf
- 90ml marsala or brandy
- 1½ tsp cinnamon
- 200g gingernut biscuits (crumbled)

INSTRUCTIONS

METHOD

1. Divide thickened cream evenly between three bowls, 300mls each.
2. Bring 300mls of cream to a boil in a small pot, pour over the chocolate and whip together. Place into the fridge to cool, remove and whip into a thickened cream that can hold in a piping bag. Set aside.
3. Add sour cream and icing sugar to second bowl and mix, then add one third cream and whisk until thickened.
4. Add the dulce de leche (thickened Caramel) to one bowl and 300mls cream and whisk until thickened. Set aside.
5. Mix in a hand blender the ginger nuts to crumble.

TO SERVE

1. Break up ginger loaf into 2cm-thick pieces, then layer some pieces over the bottom of a glass or dish.
2. Drizzle with marsala.
3. Add a Sprinkle of cinnamon.
4. Add some of the ginger nut crumbs.
5. Top with caramel chocolate cream using a piping bag.
6. Repeat again but top with the sour cream mix using a piping bag.
7. Repeat again but top with the dulce de leche (caramel cream) mix using a piping bag.

SUMMERSET
Cooking
WITH A
Master Chef



Gingerbread, Dulce de Leche and Chocolate Cremeux Trifle



8-10 servings



25 mins

This Christmas dessert will not only delight the taste buds but will visually impress your guests over the holiday season. Enjoy!