INGREDIENTS

900ml thickened cream

300g Caramal 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)

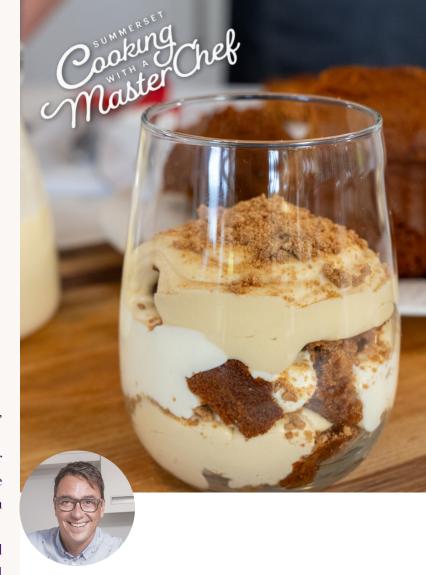
INSTRUCTIONS

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 pipping 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.



Gingerbread, Dulce de Leche and Chocolate Cremeux Trifle

10 8-10 servings \bigcirc 25 mins

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

