

White Chocolate and Red Fruit Trifle

Becky insists this is one for the book, but I can't say I've ever had it. I guess that's what happens when you bugger off to other side of the world for quarter of a century, you miss out on pudding. (JoJo)

Make this a day ahead so the flavours have time to develop.

Serves 8 – 10

Ingredients

3 x 500g bags frozen mixed berries
125g / 4oz caster sugar, plus 1 level tsp
250g / 9oz biscotti or cantuccini biscuits
5 tblsp dessert wine or fruit juice

White chocolate topping

450ml / ¾ pint double cream
200g / 7oz good quality white chocolate, such as Lindt, broken into pieces
500g carton fresh custard (remove from fridge 20 mins before using)
500ml carton crème fraîche

Method

Put the mixed berries in a large pan with 125g / 4oz caster sugar and heat gently for about 5 min until the sugar has dissolved and the berries have thawed.

Drain berry mixture through a sieve with a bowl underneath to catch the juices. Return the juices to the pan and bring to the boil; simmer for about 10min or until reduced to about 150ml (1/4 pint). Mix with the berries and leave to cool in the bowl.

Lay the biscotti in the bottom of a 3 litre (5 ¼ pint) trifle dish and spoon the dessert wine or fruit juice on top, followed by the cooled berries.

Lightly whip the cream, place half in the fridge and leave the remainder at room temperature. Put the chocolate in a bowl over a pan of gently simmering water and stir until melted. Pour into a cold bowl, gradually fold in the custard a little at a time, then fold in the room temperature cream. Doing it in this order stops the chocolate separating.

Cover the fruit evenly with the custard mixture. Beat the crème fraîche until smooth; fold in the reserved chilled whipped cream and extra sugar, then spoon over the custard. Chill for at least 2 hours. Remove from fridge 20min before serving.