



## Taste of Christmas: Black Cherry and Mulled Wine Jelly Trifle

Serves 4

### TASTE OF CHRISTMAS FACT

The festive season is celebrated in so many different ways, but gathering around a table to share food is a common thread that connects us all. To celebrate this year, we have created a delicious trifle recipe, full of festive season flavour, that we think might just be a perfect way to end a celebration meal with family and friends. Enjoy!

### INGREDIENTS

- 600ml Red Wine
- 80ml Freshly Squeezed Orange Juice
- $\frac{2}{3}$  Orange (only peel required) wash, pat dry and remove skin (zest, with no pith) with a peeler.
- $\frac{1}{2}$  Cinnamon Stick
- 8 Cloves
- 1 Bay Leaf (fresh if possible)
- 180gm Caster Sugar
- 6  $\frac{1}{2}$  Gold Strength Gelatine Leaves - soak in cold water until soft, remove and squeeze out any excess water.
- 4 Savoirdi Biscuits - cut each biscuit widthways into 5 equal pieces.
- 20 Tinned Pitted Black Cherries - drain.
- 120gm Thickened Cream
- 1 tsp Caster Sugar
- 400gm Vanilla Custard (good quality, store purchased)
- To Taste - Ground Nutmeg

### METHOD

1. Over a moderate heat, in a saucepan, add the red wine, orange juice, orange peel, cinnamon stick, cloves and bay leaf. Bring to the boil and gently simmer for 5 minutes. Add the sugar and mix until dissolved. Remove from the heat, set aside for 1 hour to allow the flavours of the mulled wine to develop.
2. Pour the mulled wine through a fine sieve into a clean saucepan (discard solids). Place the saucepan over a low heat and bring up to a gentle simmer. Add the gelatin and whisk until dissolved. Remove the mulled wine jelly from the heat. Set aside and allow to cool for 10 minutes.
3. In the base of 4 x 375ml glasses, place 5 pieces of Savoirdi biscuit. Slowly pour in the jelly, until it just covers the sponge base in each glass. Place the glasses into a refrigerator until the jelly has set.

4. Distribute the cherries evenly between each glass. Evenly distribute the remainder of the mulled wine jelly between each glass (if the remainder of the jelly has begun to set, place it over a low heat and stir until it melts, then set aside to cool for 5 minutes, before distributing between the glasses). Return the glasses to the refrigerator until the jelly has set.

5. In a mixing bowl, whisk cream and sugar to form soft peaks. Cover with cling wrap and place in a refrigerator until required.

6. Once the jelly has set, remove the glasses from the refrigerator. Evenly top each jelly with an equal portion of vanilla custard, then a dollop of whipped cream and return to the refrigerator until required.

## TO SERVE

Remove the trifles from the refrigerator, lightly sprinkle each one with grated nutmeg. Allow the trifles to stand at room temperature for a few minutes to warm a little before serving, they will taste better!

Cater Care thanks you for your support, and we wish you a happy and safe festive season.

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