

# Cranberry Trifle

*Hands-on time 15mm.*

*Cooking time about 5mins.*

*Serves 8*

- 350g (12oz) cranberries
  - 60g (2½oz) caster sugar
  - Zest and juice of an orange
  - 100ml (3½ fl oz) dessert wine, such as Muscat de Beaumes de Venise
  - 50g (2oz) blanched hazelnuts, roughly chopped
  - 170g pack trifle sponges
  - 500g of fresh vanilla custard
  - 600ml (1 pint) double cream
  - 25g (1 oz) icing sugar, sifted
  - 15g (½oz) plain chocolate
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- ✓ In a pan, gently heat the cranberries, sugar, orange zest and juice with 2tbsp of water for about 5mins until the cranberries are softened.
  - ✓ Then stir in the wine and leave to cool to room temperature.
  - ✓ Heat a frying pan over a medium heat. Add the nuts and toast until lightly coloured then transfer into a bowl to cool.
  - ✓ Line the base of a 1.8 litre (3¼ pint) glass bowl with the trifle sponges, cutting them to fit.
  - ✓ Spoon over the cooled cranberry mixture.
  - ✓ Stir three-quarters of the nuts into the custard, setting aside the rest for decoration. Spoon custard on to cranberry layer.
  - ✓ Whip the cream and icing sugar until it just holds soft peaks it's vital not to whip it too much as the cream will turn buttery.
  - ✓ Spread on top of the custard.
  - ✓ Cover and chill for at least 30mins to let the flavours mingle.
  - ✓ To serve, grate chocolate directly on to the cream and sprinkle with remaining nuts.