



XMAS PUDDING TRIFLE

Makes 6 individual trifles

For the mincemeat:

100g raisins
50g dried prunes
40g candied orange peel
peel from $\frac{1}{4}$ lemon
 $\frac{1}{4}$ apple, grated
50g brown sugar
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{4}$ tsp ground ginger
50ml whisky

For the syrup:

25g sugar
50ml whisky
50ml water

For the cream:

1 egg, separated
80g sugar
1 packet vanilla sugar
200g mascarpone
200ml whipping cream

100g sponge finger biscuits

3 speculoos biscuits or gingersnaps for decoration

1. Start by preparing the mincemeat at least a day in advance: roughly chop the raisins, prunes and candied orange peel. Transfer into a bowl and add the lemon peel, grated apple, sugar, cinnamon, nutmeg, ginger and whisky. Mix, cover and set aside overnight.
2. The next day, make the syrup: put the syrup ingredients into a small saucepan, and simmer for 3 minutes until the sugar has dissolved. Set aside to cool.
3. Prepare the cream: Separate the eggs between two bowls. Beat the egg white with an electric whisk until stiff. In another bowl, beat the egg yolk with the sugar. Add the mascarpone and beat again. Pour the whipping cream and the vanilla sugar into a bowl

and whisk until stiff. Fold the whipped cream and the egg snow into the mascarpone cream.

4. Break the sponge fingers and divide between 6 serving glasses. Drizzle two tablespoons of whisky syrup over each portion of sponge fingers.
5. Top the whisky-soaked sponge with a couple of tablespoons of mincemeat, then with a few tablespoons of the cream.
6. Wrap each serving in clingfilm and put in the fridge for at least 3 hours or for up to 2 days.
7. Before serving, crush up the speculoos or ginger snaps and sprinkle some over each portion.

