

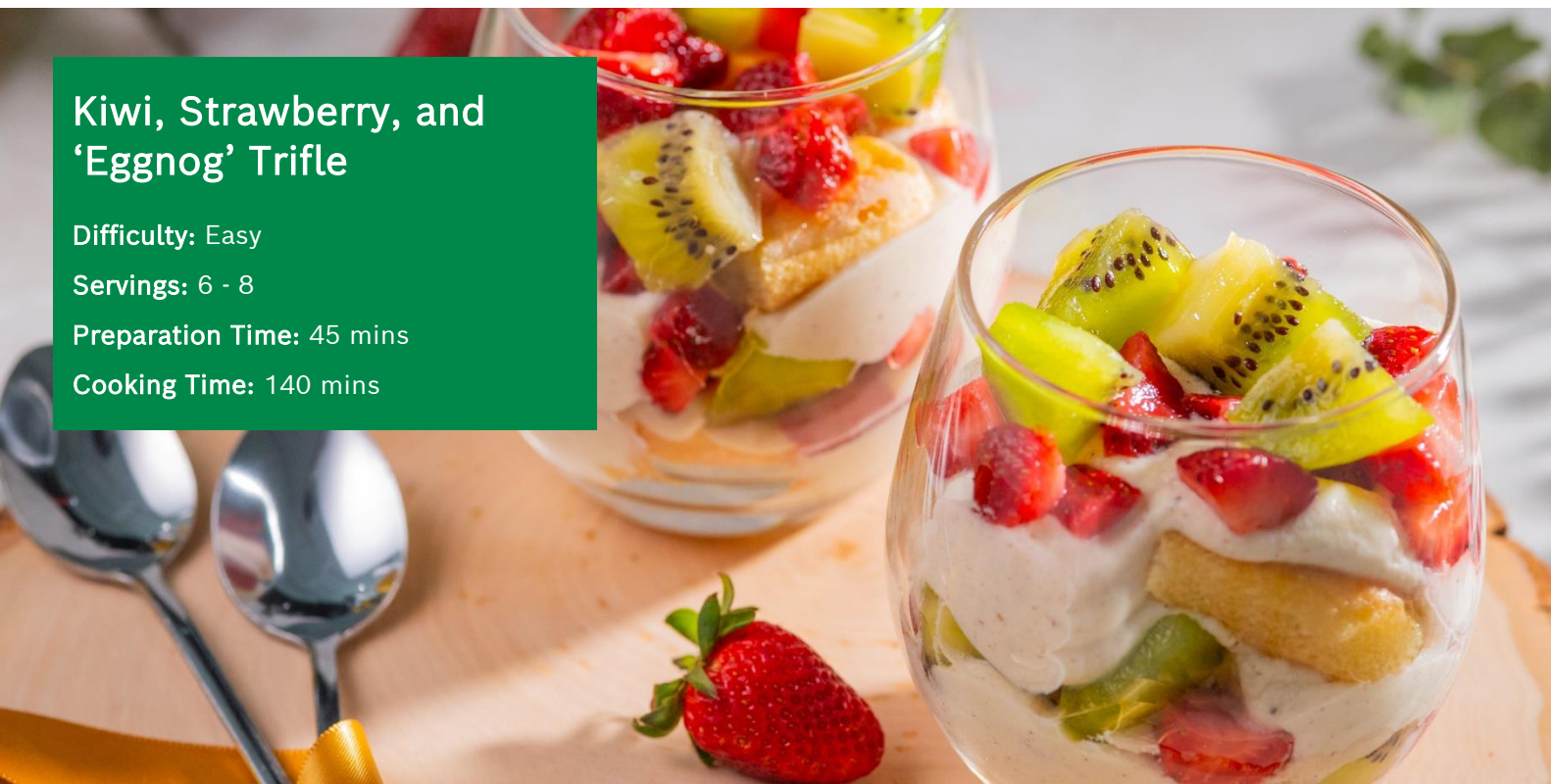
Kiwi, Strawberry, and 'Eggnog' Trifle

Difficulty: Easy

Servings: 6 - 8

Preparation Time: 45 mins

Cooking Time: 140 mins



Ingredients

Sugar syrup

150g Sugar

200ml Water

Fruit and Sponge Base

50ml Dark Rum

200ml Simple Sugar Syrup

4 Kiwifruit

10 Strawberries

20 Lady Finger Biscuits

Cream Filling

60g Sugar

210g Whipping Cream

500g Mascarpone Cheese

2 pinches Cinnamon Powder

2 pinches Nutmeg Powder

Methods

Methods for Sugar Syrup

1. In a pot, boil water and sugar, stirring constantly until sugar fully dissolves. Set aside to cool.



Methods for Cream Filling

2. With your Kitchen Machine and balloon whisk attachment, whisk whipping cream and sugar at **Medium Low Speed (Level 3)** until light ribbon stage for about 3 to 5 minutes.

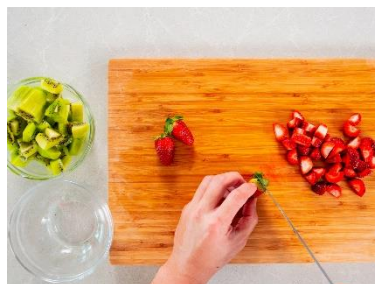
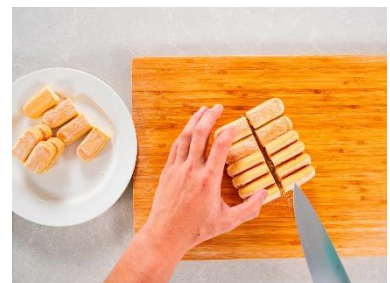


3. Add mascarpone cheese in 3 batches, whisking well after each addition. Then, add cinnamon and nutmeg powders while whisking until fully combined for about 3 minutes. Transfer into piping bag.



Methods for Fruits and Sponge Base

4. In a mixing bowl, add sugar syrup, dark rum, and stir well. Cut lady finger biscuits into halves. Cube kiwifruit and strawberries.



5. Lightly dip lady finger biscuit halves in sugar syrup mixture. This prevents them from getting soggy. You may also lightly coat them with a brush. Mix cubed fruit in remaining sugar syrup mixture.



6. Place the soaked biscuits into the base of the serving glasses. Pipe a layer of cream filling. Add a layer of glazed fruit. Jam can be used as a substitute for a sweeter taste. Layer on with more biscuit, cream and fruit as desired.



7. Set in the fridge for about 2 hours. Serve and enjoy.

