Macaroon Trifle with Strawberries and Vanilla Cream

Overview

Difficulty: Medium

Servings: 4

Preparation Time: 30 mins

Cooking Time: 40 mins

Ingredients

For the strawberries

- 400 ml cranberry juice
- 65g sugar
- 4 sheets of gelatine
- 2 cl orange liqueur
- 500g strawberries
- 1 vanilla pod

In addition

- 400g whipping cream
- 250g caramel macaroons or coffee macaroons (12 – 16 pieces)

Methods

1. Bring a third of the cranberry juice and 50 g sugar to a boil. Soak the gelatine sheets in cold water. Remove the juice from the hob, add the orange liqueur and allow the gelatine sheets to drip and dissolve in the hot liquid. Mix in the remaining juice and leave to cool, stirring occasionally.

2. Wash, hull and halve the strawberries. Place about two thirds of them in 4 small dessert bowls or one large bowl. As soon as the jelly begins to set, pour it over the strawberries. Put in the refrigerator to cool for at least 4 hours.

3. Pour the whipping cream into the mixing bowl of the MaxxiMUM; use the beating whisk. Select the automatic function on the display and set the dial to S for SensorControl. The MaxxiMUM will now whip the cream until it reaches the perfect stiffness and then turn off automatically.

4. In the meantime, cut the vanilla pod open lengthwise, scrape out the seeds, mix them with the remaining tablespoon of sugar and fold into the cream with the silicone stirring whisk at setting 1. Arrange macaroons on top of the strawberry jelly and decorate with the cream and remaining strawberries.

Tip:

It's best to pour liquids with gelatine, like the strawberry jelly in this recipe, into the final container when the liquid is just beginning to set so that nothing settles at the bottom. This trick is particularly important when making panna cotta.

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