



Christmas 2023 Emails
From YBF! Dance
Day 24 Bonus Recipe



Christmas Pudding Trifle

Use Leftover Christmas Pudding To Rustle Up This Speedy
And Sumptuously Creamy Trifle With Grand Marnier-Steeped Oranges

Ingredients:

- 3 Oranges
- 1 Tbsp Demerara Sugar
- 2 Tbsp Grand Marnier
- 300g Leftover Christmas Pudding
- 500g Pot Custard
- 250g Pot Mascarpone
- 284ml Pot Double Cream

To Serve

- Handful Flaked Almonds, Toasted
- Dark Chocolate, Grated



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Method

- 1 - Peel The Oranges Using A Sharp Knife, Ensuring All The Pith Is Removed. Slice As Thinly As Possible And Arrange Over A Dinner Plate. Sprinkle With The Demerara Sugar Followed By The Grand Marnier And Set Aside.
- 2 - Crumble The Christmas Pudding Into Large Pieces And Scatter Over The Bottom Of A Trifle Bowl. Lift The Oranges Onto The Pudding In A Layer And Pour Over Any Juices.
- 3 - Beat The Mascarpone Until Smooth, Then Stir In The Custard. Spoon The Mixture Over The Top Of The Oranges.
- 4 - Lightly Whip The Cream And Spoon Over The Custard. Sprinkle With The Flaked Almonds And Grated Chocolate. You Can Make This A Day In Advance If You Like, Chill Until Ready To Serve.

Merry Christmas!

