

Vodka Trifle With Cherries & Orange



Ingredients

- 1 x 250g Tub Mascarpone Cheese, At Room Temperature
- 4 Tbsp Vodka
- Finely Grated Zest Of 2 Oranges
- 300ml Double Cream, Lightly Whisked
- 12 - 16 Trifle Sponges
- 2/3 x 600g Jar Bonne Maman Cherry Compote
- 3 Oranges, Peeled & Segmented
- 8 Cape Gooseberries To Decorate
- Icing Sugar



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Method

- Measure the mascarpone, vodka and half the orange zest into a mixing bowl. Add the cream a little at a time to the cheese, beating well until smooth.
- Split the trifle sponges horizontally.
- Spread half of the cheese mixture across the bottom of a round 26cm (10% in) shallow glass dish. Arrange half of the split sponges on the cheese mixture and press down gently. (The number of sponges you use will vary with the size of the dish you have.) Spoon the cherry compote on top, spreading right to the edges of the bowl. Arrange the orange segments on top and the remaining trifle sponges on the fruit. Spread the remaining cheese mixture over the surface.
- Scatter the reserved orange zest over the trifle, cover with clingfilm and leave in the fridge for the sponges to soak, ideally overnight.
- The next day, arrange the Cape gooseberries around the edge. Dust with a little icing sugar just before serving.