

Stille Nacht Black Forest Trifle

Ingredients

1 tin or carton ready made custard
 100g plain chocolate
 1 pack of ready made brownies or 1 chocolate cake
 1 tin cherries
 300ml double cream

Aim Higher



Reserve some of the chocolate and use it to grate over the trifle for decoration.

Equipment

All equipment is provided by school

REMEMBER TO BRING A CONTAINER AND A LID FROM HOME

Method:

1. Grate some of the chocolate onto a plate and set to one side
2. Add the custard and chocolate into a saucepan and gently heat together until the chocolate has melted into the custard.
3. Transfer the chocolate custard onto a white tray, cover it with clingfilm and a name label and place it into the fridge to cool down.
4. Meanwhile, cut the brownies/chocolate cake into small chunks and place at the bottom of your container.
5. Open the tin of cherries, drain off the liquid and pour them over the chocolate cake
6. Pour the cream into a bowl and using an electric mixer, whisk into soft peaks
7. Check the chocolate custard is cool and pour it over the cake
8. Carefully spoon the whipped cream over the custard
9. Sprinkle on the grated chocolate.