

Black Forest Trifle

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The combination of cherries and chocolate is a classic one – so try the combo in this delicious trifle.

Ingredients:

200g chocolate cake
1 400g tin of black cherries in syrup
2 tbsp. blackcurrant liquor
1 sachet of blackcurrant jelly crystals
300ml chocolate custard (either use shop-bought with a tbsp. of cocoa powder mixed in, or add 1 tbsp. of cocoa powder to the home-made recipe at the bottom of the page)
300ml double cream
50g dark chocolate

Directions:

1. Slice the cake and arrange it at the bottom of a glass serving bowl.
2. Drain the cherries and mix the syrup with the blackcurrant liquor.
3. Arrange the cherries over the chocolate cake and then pour the blackcurrant liquid over the chocolate.
4. Make up the jelly according to the packet instructions and then pour the hot jelly liquid over the cake and cherries. Allow the jelly to set for at least two hours.
5. Spread the chocolate custard over the jelly and then whip the double cream until stiff peaks form, then spread the cream over the custard.
6. Garnish the trifle by grating the dark chocolate and sprinkling it over the top of the cream.

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