

Mango & Passion Fruit Trifle

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This is a very sophisticated trifle, which uses fresh mangoes and mascarpone cheese. It's absolutely delicious!

Ingredients:

250g sponge fingers (packet or make your own)
250ml orange juice
125ml orange liquor
500g mascarpone cheese
2 eggs
125ml double cream
8 tbsp. caster sugar
3 mangoes
8 tbsp. passion fruit pulp (around 3 fruit)

Directions:

1. Combine the orange juice and half of the orange liquor in a shallow dish.
2. Dip the sponge fingers into the mixture, making sure that they're fully soaked, and then arrange half of them in a single layer in the bottom of a serving dish.
3. Peel and stone the mangoes, then chop them into small cubes.
4. Arrange half of the mango and half of the passion fruit over the sponge fingers.
5. Beat the cream with half of the sugar with an electric mixer until stiff peaks form, and then gradually combine the remaining liquor and mascarpone into the cream mixture until smooth.
6. Beat the eggs with the remaining sugar until pale and fluffy, and then fold them into the mascarpone and cream mixture.
7. Spread half of the cream mixture over the fruit, and then begin to repeat the layers – arrange another layer of dipped sponge fingers, mango and passion fruit, then the remaining cream.
8. Place the serving dish into the fridge and allow it to set for a little while before serving.

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