



## Aperol Spritz Trifle

Gaggenau Appliance:

Preparation Time: 30 minutes + 3 hours chilling time

Cooking Time: 20 minutes

Serves: 10

### Ingredients

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5 oranges, segmented  
250g jar wild hibiscus flowers in syrup  
Freeze dried raspberry powder,  
to decorate  
Gold sugar crystals, to decorate

#### Jelly

2 x 10g sachets  
unflavoured gelatine  
400ml Prosecco  
250ml Aperol  
2 tbsp caster sugar  
Sponge cake  
5 eggs, room temperature  
150g caster sugar  
150g plain flour, sifted  
60g unsalted butter,  
melted and cooled

#### Custard

6 egg yolks  
75g caster sugar  
3 tbsp cornflour  
250ml thickened cream  
250ml full cream milk  
100ml Prosecco  
2 tsp vanilla extract  
500ml thickened cream,  
whipped to soft peaks

### Method

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#### Preparation

1. To make the jelly, dissolve gelatine in  $\frac{1}{2}$  cup boiling water, add Prosecco and Aperol. Add sugar to taste. Pour into base of a 23cm trifle dish and set in the refrigerator.
2. To make the sponge, preheat oven to Hot air 180°C. Grease and line a 20 x 28cm lamington tin.
3. Beat the eggs and sugar in the bowl of a stand mixer with whisk attachment for 10 minutes until very thick. Fold in the sifted flour and carefully fold in the cooled butter. Pour into the prepared tin and bake for 20 minutes on shelf position 2 until cooked when tested with a skewer. Remove and cool in tin for a few minutes, then turn out onto a wire rack. Break into bitesize pieces.
4. To make the custard, whisk the egg yolks, sugar and cornflour in a bowl. Add cream, milk and Prosecco, whisk until combined. Place the custard in a saucepan and whisk over moderate heat, Induction level 5 for 8-10 minutes or until thick. Remove from heat and set aside to cool. Cover with cling wrap and place in fridge to chill.
5. Whip cream and fold half through the custard.
6. To assemble, place the sponge pieces over the jelly. Add half of the custard. Scatter half of the orange segments, more of the sponge pieces and the remaining custard. Dollop remaining whipped cream on top. Decorate trifle with remaining orange segments, hibiscus flowers and a drizzle of hibiscus syrup. Decorate with freeze dried raspberry powder and gold sugar.