



8

SERVES/MAKES



COOKING TIME:
Preparation Only



COOKING STYLE:
No Cooking Required

LANCEWOOD® SUMMER FRUIT & CHOCOLATE CRUMBLE TRIFLE

INGREDIENTS:

- 2 x 200 g Romany Cream biscuits of your choice
- 2 x tubs **LANCEWOOD® Mascarpone**
- 1 kg **LANCEWOOD® Double Cream Vanilla Yoghurt**

To assemble:

- 500 g strawberries, sliced
- 250 g raspberries
- 125 g blueberries
- 2 kiwi fruit, peeled & sliced
- Fresh cherries, for garnishing

METHOD:

Using a sharp knife, chop biscuits to a coarse crumble. Beat the mascarpone and yoghurt together until thick. Spoon one third of the yoghurt mixture into the bottom of a trifle bowl. Top with half of the berries and then half of the biscuits. Repeat the layers finishing with the mascarpone and yoghurt mixture. Decorate with kiwi and cherries.

HINTS & TIPS:

- Use **LANCEWOOD® Double Cream Coconut** or **Mixed Berries Yoghurt** instead of **Vanilla**.
- Use any other biscuits like shortbread or Oreos instead of Romany Creams.

PRODUCTS USED:



Double Cream Coconut Yoghurt



Double Cream Vanilla Yoghurt



Double Cream Mixed Berries
Yoghurt



Mascarpone

ENJOY!