



## Raspberry, white chocolate & gin trifle

**SERVES** 8-10 **PREP** 30 mins plus 1 hr cooling and chilling **COOK** 10 mins **EASY** V

400g frozen raspberries, defrosted  
350g shop-bought madeleines  
450ml double cream  
100g icing sugar, plus extra to serve

**For the white chocolate custard**

500g fresh custard

**1** To make the white chocolate custard, warm the custard in a small pan over a medium heat until steaming. Tip the chocolate into a bowl, pour the warm custard over and stir to melt. Leave to cool for 1 hr, then transfer to the fridge to chill, stirring occasionally as it does. To make the gin syrup, put the sugar and 50ml water in a pan, bring to a simmer and stir until the sugar has dissolved. Leave to cool slightly, then put in the fridge to cool completely. Stir in the gin. Lightly crush 300g of the raspberries with 10-15ml of the gin syrup.

**2** Roughly crumble the madeleines over the base of a trifle dish, then press down

200g white chocolate, chopped

**For the gin syrup**

100g caster sugar

100ml gin

1 tsp juniper berries

slightly and drizzle over the remaining gin syrup. Spoon over the crushed raspberries, then the custard, and return to the fridge.

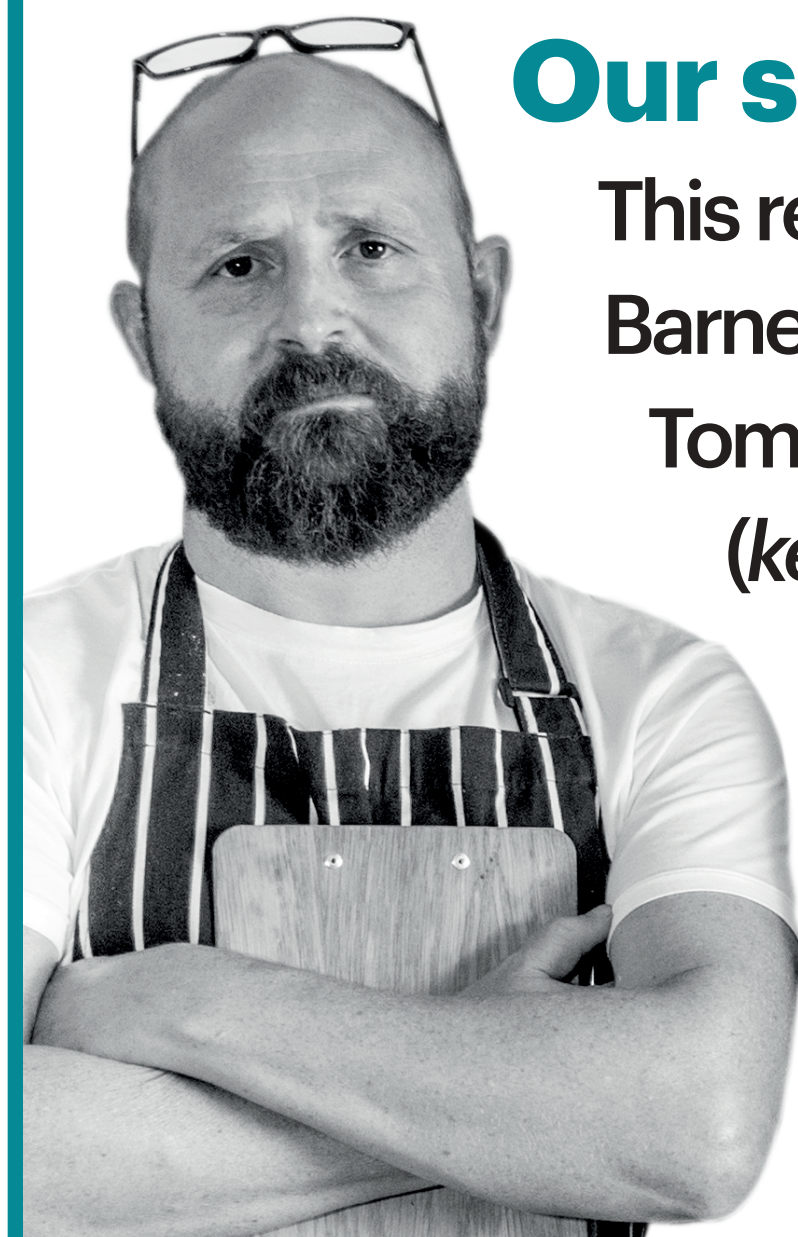
Whisk the cream with the icing sugar until it holds its shape, then spoon or pipe over the custard. Chill until you're ready to serve. Just before serving, scatter over the remaining raspberries and dust with some icing sugar.

**TIP** You could also assemble the trifle in small dessert glasses if you'd like to make individual servings.

**PER SERVING** (10) 670 kcals • fat 42g • saturates 21g • carbs 59g • sugars 49g • fibre 2g • protein 6g • salt 0.4g

### Our subscriber events

This recipe by skills & shows editor Barney Desmazery was inspired by Tom Kerridge at Kerridge's Bar & Grill ([kerridgesbarandgrill.co.uk](http://kerridgesbarandgrill.co.uk)). Join us at our exclusive Subscriber Club events with our favourite chefs. To see our latest events, visit [bbcgoodfood.com/good-food-live-events](http://bbcgoodfood.com/good-food-live-events).



### COOK & SHARE TO WIN

Share your recipe photos for a chance to win a nine-piece stainless steel cooking set worth over £1,000. Post on Instagram and Twitter **#bbcgoodfoodclub** or email [gfsclub@immediate.co.uk](mailto:gfsclub@immediate.co.uk)



Samuel Groves  
Made in England 1817

**Terms & conditions** Enter by posting on Instagram and Twitter **#bbcgoodfoodclub** or email [gfsclub@immediate.co.uk](mailto:gfsclub@immediate.co.uk). Valid for UK and Channel Island subscribers only, over 18 years, excluding Northern Ireland. There will be one winner selected from all entries covering issues from January to Christmas 2020. Closing date for entries is 23.59 on 30 November 2020.