



READY TO COOK
BY HARRIS FARM

MANGO & VANILLA MASCARPONE TRIFLE



PREP
35 min



COOK
8 hrs



SERVES
4

INGREDIENTS:

- > 2 Mangoes
- > 200g Caster Sugar
- > 6 Egg Yolks
- > 250g Mascarpone
- > 500ml Pure Cream
- > 200g Digestive Biscuits
- > 1 Vanilla Pod

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 50g Unsalted Butter
- > Edible Flowers (Optional)

METHOD – GET COOKING!



1 Place the **egg yolks and sugar in a mixing bowl**. Using an **electric mixer**, over a Bain Marie on a low heat, **beat the sugar and egg yolks** for approximately 5 minutes **until a cream is formed**. Make sure the bowl doesn't touch the simmering water. Once done, **set aside and let it cool**.

In a different bowl, place the **cream and scrape the vanilla bean seeds into the bowl**. Beat for approximately 5 minutes **until hard peaks form**.

2 Using a **spatula**, quickly **mix the mascarpone and the egg yolk mixture**. Then **fold in the whipped cream until all well mixed**, avoid over mixing and then **set aside**.

Melt the **butter**, then place the **biscuits into a food processor** and **add the melted butter**. Pulse a couple of times **until rough crumbs forms**.

3 Cut 1 mango into small dice.

Assemble the trifle in a glass trifle dish or a deep tray. Place $\frac{1}{2}$ of **biscuit crumbs** inside trifle dish, then **flatten by pressing down** with your fingers. Slowly **pour half of the mascarpone mixture and flatten** using a rubber spatula. **Spread the diced mango all around**.

Repeat this step once again **leaving the mascarpone cream as the final layer** on the dish.

Depending on your dish size, use more biscuits if needed for an extra layer!

4 Place the **trifle in the fridge** and **leave over night to set**.

Before serving, dice a mango and place on top of the mascarpone layer. Garnish with some edible flower if desired.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au