



READY TO COOK
BY HARRIS FARM

PANDORO, VANILLA MASCARPONE AND MERLOT CHERRIES TRIFLE



PREP
30 min



COOK
45 min
+ 1 hr cooling



SERVES
6

INGREDIENTS:

- > 750g Pandoro
- > 1 Blueberries Punnet
- > 800g Cherries

MASCARPONE CREAM:

- > 6 Egg Yolks
- > 150g Sugar
- > 250g Mascarpone
- > 500ml Thickened Cream
- > 1 Vanilla Bean Pod

CHOCOLATE SAUCE:

- > 100g Dark Chocolate
- > 200ml Pure Cream

CHERRIES SYRUP:

- > 1 Cup Merlot
- > 2 Cups Sugar

METHOD - GET COOKING!



1 Bring a medium size pot with water to the boil. Turn off the heat and set aside.

Place the merlot in a different small pot with the sugar. Bring to the boil and then turn down to a simmer.

Remove the seeds from 400g of the cherries and add the pitted cherries to the merlot syrup. Cook for 10 minutes on a low heat. Remove from the heat and place on a tray. Place inside the fridge for at least 1 hour to cool.

2 Separate the egg yolks from the whites. Place the egg yolks in a mixing bowl and add the sugar.

Using an electric mixer, whisk on a Bain Marie on top of the pot with the boiled water. Ensure the bowl doesn't touch the water. Whisk for 5-7 minutes until pale. Add the mascarpone to the mix and gently fold through until well combined.

3 Scrape the vanilla beans from the vanilla pod and add to a bowl with the thickened cream.

Using the same mixer, whisk the thickened cream and the vanilla until hard peaks form. This should take approximately 3-5 minutes depending on the speed of the mixer. Fold through the whipped cream with the mascarpone cream using a spatula until well combined. Place inside the fridge for at least 1 hour to set.

Meanwhile, roughly chop the chocolate into small pieces. Add the cream to a small pot, bring to the heat and then turn it off just before boiling. Add the chocolate pieces and stir until all chocolate is melted into a sauce. Set aside and keep warm.

4 Tear the pandoro into 5cm pieces.

Build the trifle by layering the mascarpone cream, then the pandoro drizzled with some merlot syrup. Drizzle with chocolate sauce, then sprinkle some cooked cherries and fresh blueberries.

Repeat the process until finished with all ingredients.

Serve cold and garnish with some fresh cherries.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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