

## Recipe **Banoffee Trifle**

A trifle is a classic English dessert that can be prepared with different ingredients. In principle, different layers are assembled in a glass dish. Today we will make the banoffee version.



### **Ingredients:**

Banana  
Mascarpone  
Icing sugar  
cup of espresso (cooled)  
Cookie/brownie  
Caramel sauce  
Whipped cream, coconut cream or chocolate mousse

### **Method:**

#### **Preparation:**

Crumble or crush the cookies.

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Put the mascarpone in a bowl and stir until smooth. Add the espresso and icing sugar to taste (preferably not too sweet...), stir until uniform and insert everything into a piping bag.

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Cut the banana into thin slices.

#### **Assemble the trifle in a glass:**

Prepare the desired number of glasses on a tray.

- 1st layer: mascarpone
- 2nd layer: cookies
- optionally an extra layer of chocolate mousse
- 3rd layer: banana
- 4th layer: caramel sauce

Repeat layers until everything is used up or the glasses are filled.

Place the trifle in the refrigerator until use. Before serving, add a dollop of whipped cream

**Equipment:**

Large bowl and whisk

Piping bag

Cup of espresso, possibly already cooled.

Cocktail or similar glasses.

Trays or platters to put the glasses on when they go in the refrigerator.

Check for space in the refrigerator to make sure the trays fit.

Sticks to present the croquette on top.

**Klaarzetten:**

Grote kom en garde

Spuitzak

Kopje espresso / evt al afgekoeld.

Cocktailglazen oid.

Dienbladen of GN-bak / iets om ze op te zetten zodat ze in de koeling kunnen.

Check ook ruimte in de koeling versus dienbladen

Stokjes voor de presentatie van de kroket