



Merry
Christmas!
Desserts

Cherry and Ginger Cookie Trifle

with White Chocolate Ricotta



40-50min



2 Portions

Classic festive flavours come together in this gorgeous make-ahead trifle. Start with chewy golden oat cookies, then stack with indulgent layers of ginger-spiked cherry jam and creamy ricotta enriched with white chocolate. Scattered with striking toasted pistachios and you have your new favourite Christmas tradition.

What we send

- ground ginger ¹⁷
- morello pitted cherries
- white chocolate buttons ⁷
- buttersnap cookies
- ricotta cheese ⁷
- cornflour ¹⁷
- pistachios ¹⁵

What you'll require

- sugar

Utensils

- medium saucepan
- sieve
- small frypan
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If a skewer can easily be inserted into the centre through the biscuits, the trifle is ready.

Allergens

Milk (7), Tree Nuts (15), Sulphites (17).
May contain traces of other allergens.

Nutrition per serving

Energy 1030.0kcal, Fat 53.3g, Proteins 22.2g, Carbs 116.3g



1. Dip biscuits

Drain the **cherries** over a bowl, reserving the liquid. One at a time, briefly dip **12 biscuits** in the liquid, then set aside on a plate. Reserve **2 tbs liquid** in a separate small bowl. Stir the **sugar** and **½ tsp ginger** into the remaining liquid, then pour the mixture into a small saucepan. (Reserve remaining biscuits and ginger for another use.)



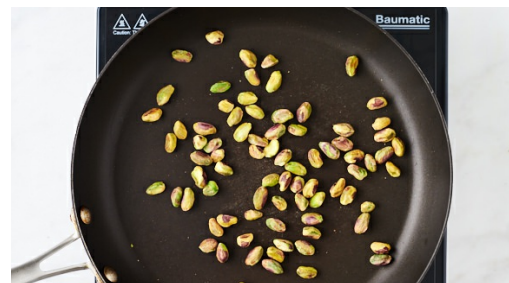
4. Assemble trifle

Line the base of a 1-1.5L (4-6 cups) trifle bowl or ceramic dish with **half the biscuits**. Spoon over **half the cherry jam** and top with **half the ricotta mixture**. Repeat the layering process with the remaining biscuits, jam and ricotta mixture. Cover with plastic wrap and chill for 20 mins to soften (see cooking tip).



2. Make cherry jam

Stir **cornflour** into reserved liquid in the bowl to make a paste. Bring the saucepan of liquid to the boil, then stir in the cornflour mixture until combined. Reduce heat to medium and cook, stirring, for 1-2 mins until thickened. Stir in the **cherries**, then transfer the mixture to a shallow bowl. Set aside in the fridge for 10 mins or until completely cool.



5. Toast pistachios

Meanwhile, put the **pistachios** in a cold small frypan over medium-high heat and toast, tossing regularly, for 3-4 mins until evenly golden. Set aside to cool, then coarsely chop.



3. Melt chocolate

Meanwhile, reserve **1 tbs chocolate** to serve, then put the **remaining chocolate** in a heatproof bowl and sit over a small saucepan of simmering water, ensuring the base of the bowl does not touch the water. Stir with a metal spoon until melted, then remove from the heat. Allow to cool, then stir in the **ricotta** until combined.



6. Get ready to serve

Finely chop the **reserved chocolate**. Scatter the chocolate and **pistachios** over the **trifle** to serve.