



Merry
Christmas!
Desserts

Cherry and Ginger Cookie Trifle

with White Chocolate Ricotta



20-30min



4 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

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

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 955.0kcal, Fat 53.2g, Proteins 21.6g, Carbs 98.7g



1. Dip biscuits

Drain the **cherries** over a bowl, reserving the liquid. One at a time, briefly dip the **biscuits** in the liquid, then set aside on a plate. Reserve **80ml (1/3 cup) liquid** in a small bowl. Stir the **sugar** and **1 tsp ginger** (reserve remainder for another use) into the remaining liquid, then pour the mixture into a small saucepan.



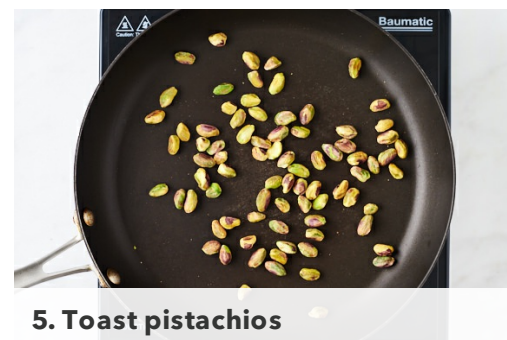
4. Assemble trifle

Line a 1.5-2L (6-8 cups) trifle bowl or ceramic dish with **half the biscuits**. Spoon over **one-third of the cherry jam** and top with **one-third of the ricotta mixture**. Repeat the process twice more with the remaining biscuits, jam and ricotta mixture. Cover with plastic wrap and chill for 20 mins (see cooking tip).



2. Make cherry jam

Stir **cornflour** into reserved liquid in the bowl to make a paste. Bring saucepan of liquid to the boil, then stir in 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.



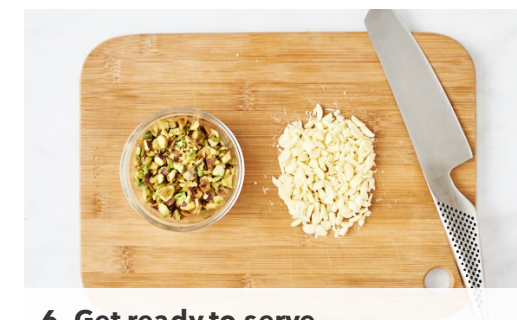
5. Toast pistachios

Meanwhile, put the **pistachios** in a cold 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 **2 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 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.