



Chocolate Mousse, Raspberry Trifle

250g packet of Savoiardi Italian Sponge Finger biscuits

600ml thickened cream

2 tbsp icing sugar

1 tin evaporated milk

½ cup strong, black coffee

½ cup of marsala (fortified wine)

3 punnets of fresh raspberries (or a packet of frozen, thawed on paper towel)

Store bought chocolate mousse (I use 6x small tubs)

Flake chocolate bar

1. To make Chantilly cream, combine cream and sugar into a mixing bowl and beat with an electric hand beater until firm.
2. In another bowl, combine milk, coffee and marsala and stir well
3. One by one, dip the sponge finger biscuits into the marsala mixture until well-soaked, and line the bottom of a trifle dish or similar glass serving bowl.
4. Top the biscuit layer with chocolate mousse
5. Top the mousse with raspberries
6. Top the raspberries with cream
7. Repeat steps 3 – 6
8. Lay down the third layer – biscuits, mousse *then* cream
9. Top the cream with crumbled chocolate flake, and finally the raspberries on top
10. Cover and refrigerate at least a few hours before serving

WARNING – be prepared to have to make this one again and again. Your friends and family will request that you do!

****TIP**** – tastes even better the next day or two!