



TRIFLE

Preparation time: 20 minutes

Ingredients:

- 2 boxes of Chocolune
- 250 g mascarpone
- 3 eggs
- 3-4 tbsp icing sugar
- 2 tbsp orange juice
- 2 tsp orange zest
- 50 g candied orange peel

Preparation

1. Separate the eggs
2. Beat the egg yolks with the sugar and mascarpone until fluffy.
3. Beat the egg whites until stiff.
4. Carefully fold the egg whites into the mascarpone cream.
5. Carefully add the orange zest, candied orange peel and orange juice.
6. Spread one quarter of the mascarpone cream on the bottom of a glass bowl and cover with Chocolune.
7. Spread another layer of the cream and cover with a layer of Chocolune. Repeat this process until there are no biscuits or cream left.
8. Chill the trifle for a couple of hours (preferably overnight).

Veronika Studer
for Kambly

