Gingerbread Trifle



This Gingerbread Trifle is the ultimate festive dessert. Rich, creamy custard complements delicious cinnamon and ginger flavours.

Recipe supplied by Pauls.

Ingredients

900ml Pauls Thickened Cream

- 1 cup caramel sauce
- 1 tsp cinnamon
- 1 tsp ginger
- 350g sponge finger biscuits
- 2 cups ginger beer/kombucha
- 2/3 cup Pauls Egg Nog
- 900g Pauls Double Thick Vanilla Custard
- 200g gingerbread biscuits, roughly crushed
- Gingerbread cookies to decorate

Method:

- 1. Whip the cream, caramel sauce, cinnamon and ginger until thick.
- 2. Place a layer of sponge finger biscuits in a flat tray. Pour in the ginger beer and soak for 1 min to soften.
- 3. To assemble the trifle, place one layer of sponge fingers, half the eggnog, custard, cream, crushed gingerbread and repeat with remaining ingredients, finishing with whipped cream.
- 4. Decorate with crumbled gingerbread biscuits and gingerbread cookies.