



## Consejo del chef

Garnish with chocolate sprinkles and serve.

## Raciones para 2

**200 gr** Chocolate sponge cake

**2** Espresso

**150 gr** Raspberries

**150 gr** Strawberries

**100 gr** Sugar

**20 ml** Balsamic vinegar of  
Modena

**400 ml** Heavy whipping cream

**50 gr** Sugar

**1/2** Vanilla bean

Chocolate sprinkles

- 1** For the sponge cake, cut into portions and pour the espresso cups over it. Wait for a few seconds until the sponge cake absorbs the coffee and mash it a bit.
- 2** For the red berry layer, put the strawberries and raspberries cut into pieces together with sugar and vinegar in a saucepan. Cook over medium-low heat for 30 minutes, or until the berries are almost melted.
- 3** For the whipping cream layer, whisk it in a bowl with sugar and vanilla bean until it forms stiff peaks.
- 4** Use a glass to assemble the trifle, making layers with the sponge cake, red berries, and whipping cream until it is filled. Finish with a layer of whipping cream on top.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/trifle-cafe-frutos-rojos/>

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