



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

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

