Red berries and coffee trifle



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/