

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.