

Duo Penotti Duo-bai Trifle



Viral Dubai Chocolate Trifle with Duo Penotti Hazelnut & Vanilla and Cookie Dough Chunks.

Recipe supplied by Duo Penotti.

Ingredients

2 tbsp Duo Penotti Hazelnut & Vanilla Spread

3 tbsp whipped cream (soft peaks)

2-3 tbsp crushed buttery pastries (croissants, puff pastry, or shortbread work well)

3 fresh strawberries, hulled and sliced

2 tbsp pistachio kataifi filling (see below)

3-4 chunks of cookie dough (baked or raw, depending on preference)

For the pistachio kataifi filling (makes enough for 2-3 trifles)

1 tsp butter

30g toasted kataifi pastry (shredded filo)

2 tbsp pistachio cream or paste

Method:

1. Melt the butter in a pan over low heat.
2. Add the kataifi and toast for 5-7 minutes, stirring, until golden and crisp.
3. Remove from heat and stir through pistachio cream until evenly coated. Let cool.
4. Assembly
5. Base Layer: Add half of the crushed pastries to the bottom of your serving glass or jar.
6. Strawberry Layer: Place a few strawberry slices over the pastry.
7. Pistachio Kataifi Layer: Spoon over 1 tbsp of the pistachio kataifi filling.
8. Cream & Penotti Layer: Fold 1 tbsp Penotti Duo spread gently through 2 tbsp whipped cream to create a marbled effect. Spoon over the kataifi layer.
9. Cookie Dough Layer: Add half of the cookie dough chunks, pressing them in slightly.
10. Repeat Layers: Repeat with remaining pastries, strawberries, kataifi, and marbled cream.
11. Final Touch: Drizzle remaining Penotti Duo over the top, add the last cookie dough chunks and finish with a dollop of plain whipped cream. Garnish with crushed pistachios or a strawberry fan if you're feeling fancy.