

Choc Raspberry Ripple Wreath



Please note: allow an additional 6 hours for chilling time.

Recipe supplied by Western Star.

Ingredients

900 ml Western Star Thickened Cream

2x 250 g packets of Chocolate ripple biscuits

3/4 cup raspberry jam

Cherries, raspberries and blueberries, to serve

Method:

1. Pour 600 ml of Western Star Thickened Cream into the bowl of an electric mixer and whisk until stiff peaks form. Alternatively use a large bowl and whisk by hand.
2. Spread 1 side of each biscuit with 1 teaspoon of jam followed by 2 tablespoons of whipped cream and stand upright onto a round serving plate. Sandwich with another biscuit spread with jam and cream. Repeat until you have a row of 5 biscuits.
3. Repeat with remaining biscuits, jam and cream until there are 7 rows of biscuits arranged

around the edge of the plate to form a wreath shape.