

Berries & Chocolate Brownie Trifle



Ingredients

500g pkt Green's Temptations Triple Choc Fudge Brownie mix

2 eggs

125g butter, melted

500g strawberries

¼ cup (80g) Cottee's strawberry jam

¼ cup (60ml) Cointreau liqueur (optional)

250g raspberries

185g pkt Green's Temptations Chocolate Mousse mix

1½ cups (375ml) milk

300ml thickened cream

300ml dollop cream

Method:

1. Preheat oven to 180°C. Grease a 20cm (base measurement) Food Guru Non Stick Square Cake

tin and line the base and sides with baking paper. Prepare the brownie mix following packet directions using eggs and butter. Pour into prepared pan. Bake for 35 mins or until firm to the touch. Set aside in the pan to cool.

2. Meanwhile, thinly slice two-thirds of the strawberries. Place in a saucepan with jam, liqueur, if using, and two-thirds of the raspberries. Bring to a simmer over medium-low heat. Cook for 1-2 mins or until berries begin to soften. Set aside to cool.
3. Cut the brownie into 3cm pieces. Place in the base of an 8-cup (2L) glass serving dish. Top with half the jam mixture.
4. Prepare the mousse following packet directions using the milk. Spoon the mousse over the jam mixture in the dish. Place in the fridge for 2 hours or until set.
5. Cut the remaining strawberries and raspberries in half. Place combined cream in a large bowl. Use an electric mixer to whisk until soft peaks form. Gently fold in the remaining jam mixture to marble. Spoon over mousse and top with the halved strawberries and raspberries to serve.