



Ginger, Cardamom and Pear Trifle

with Gingerbread & Cream

90 min



10 Serving



Christmas



Ingredients



1 ½ Tbsp Golden Syrup



4 Cardamom Pods



1 Orange



45g Cornflour (GF)



250g Caster Sugar



5 Free Range Eggs



130g Rum



120g Butter (Salted)



200g Self Raising Flour



80g Brown Sugar



1 Tbsp YPI Ginger Trifle Spice



600g Thickened Cream



2 x 400g Pack Pear Halves in Juice



400g Honey Cake

Chef's Notes

The gingerbread can be made up to 3 days ahead and stored in an airtight container in your cupboard. You can even make and assemble the whole dish the day before if you wish, it will give everything time to really soak up the flavours. This trifle will look absolutely smashing on your Christmas table! With layers of custard, gingercake and pears, piled high with cream, the one thing that will take your Christmas Trifle to another level is making your own gingerbread to garnish - the combination of warm ginger spicing, cardamom custard and light cream is just the best.

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Recipe no: 2717

First things first...

Our vegetables and fruit come as fresh as can be, so please give them a quick wash before you get started.



As well as your basic cooking tools, you will need...

Milk (Pantry)
Trifle Dish (Optional) or Big Bowl
Pot
Whisk

Tips & Tricks

Step 1. We used stars, but you could use any shape you like. You can reform the dough once you have cut out the first shapes. Just reroll between the baking paper and cut. Be aware though that re-forming and rolling out the dough more than twice does make a 'shorter', more fragile dough.

Step 2. It is important not to let the milk come to a boil. Take your time adding the milk to the egg mix, and if possible, a second set of hands helps - someone to hold the bowl and whisk while another pours slowly through the sieve.

Step 3. You can omit the rum if you would prefer and just add a little more water to the pear juice for brushing onto the gingercake.



1. Make Gingerbread Cookies

Preheat oven to **160°C**. Combine **butter**, **brown sugar** and **syrup** in a small pan over low heat. In a bowl, combine the **flour** and **trifle spice**. Pour **melted butter mix** over dry ingredients and mix to form a dough. Place between 2 sheets baking paper and roll out to 3mm thick. Peel off top layer of paper and cut out shapes using a cookie cutter. Put on a lined baking tray and bake for 10-12 minutes, until lightly browned around edges. Allow to cool.

2. Make Custard

Peel **orange**. Place **peel** in a pot with **3½ cups milk** and **cracked cardamom pods**. Bring to a simmer over low heat. Meanwhile place **cornflour**, **caster sugar** and **eggs** in a large bowl and whisk together until smooth. Once **milk** is hot (but not boiling) slowly pour through a fine sieve over the **egg** mixture, whisking continuously. Pour the **custard** back into the pot, heat gently and whisk constantly until thickened and smooth. Pour **custard** back into the bowl and press a sheet of baking paper onto the surface and chill until needed.

3. Cut & Soak Cake

Drain pears, reserving juice. Slice **gingercake** lengthways 1.5-2cm wide and use a cookie cutter to cut out enough shapes to fit around the inside of trifle dish. Cut remaining **cake** into small pieces. Combine **rum** and **pear juice** and brush one side of the **gingercake** shapes. Stick them to the inside of the trifle dish. Soak remaining **cake** in the rum mixture.

4. Whip Cream

Put the **vanilla cream** in a large, clean bowl and use a whisk to whip **cream** until just holding stiff peaks. Slice the **pear** halves as desired.

5. Layer Trifle

To assemble: layer up the sliced **pears**, **cream**, chopped **gingercake** and the **cardamom custard**. You can do either one generous layer of each, or make it a bit more intricate by doing 2 thinner layers of each element.

6. You Plate It!

To finish, top the **trifle** with any remaining **whipped cream**. Press the **gingerbread shapes** into the **cream**. Once assembled, the **trifle** can be refrigerated for up to a day, but add the **gingerbread shapes** just before serving. Enjoy!



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