

Fresh berry & mascarpone trifle

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Preparation 30 mins + cooling time | Serves 8

If preferred, add a little extra coffee and leave out the Tia Maria.

- 1 cup chilled sweetened espresso coffee
- 2 tbs Tia Maria (or similar) liqueur
- 500g mascarpone
- 2 cups thick Greek-style natural yoghurt
- 1½ packets (375g) butternut snap or Anzac biscuits
- 600g mixed berries (we used raspberries, blueberries and blackberries)
- ¼ cup toasted flaked almonds
- Icing sugar, for dusting

STEP 1 Combine espresso and Tia Maria in a shallow dish. Using an electric hand-mixer, beat mascarpone in a medium bowl until smooth. Fold through yoghurt.

STEP 2 Using half of the biscuits, dip each biscuit into the coffee mixture for 3 seconds and place into the base of a shallow 6-7 cup serving dish (about 5-6cm deep). Top with half of the mascarpone mixture and scatter with half of the berries. Repeat layering using the remaining biscuits, coffee mixture, mascarpone mixture and berries. Cover and chill for 3 hours. Dust with icing sugar and serve.

STEP 3 Just before serving scatter with almonds. Lightly dust with icing sugar and serve.

Good for you... **BLUEBERRIES**

A good source of vitamin C which is important for healthy gums. Provide vitamin E, one of the antioxidant vitamins that helps prevent damage to body tissues. A good source of dietary fibre, which is important for a healthy intestine.

