

Christmas Pudding Trifle



Serves 6

Prep 15 mins

No cook

Easy

Ingredients

3 oranges

1 tbsp demerara sugar

2 tbsp Grand Marnier

300g leftover Christmas pudding

500g pot custard

250g pot mascarpone

284ml pot double cream

To serve

handful flaked almonds (optional)

toasted dark chocolate, grated

Easily halved. If so, use 2 oranges & 375g custard.

1. Peel the oranges using a sharp knife, ensuring all the pith is removed. Slice as thinly as possible and arrange over a dinner plate. Sprinkle with the demerara sugar followed by the Grand Marnier and set aside.
2. Crumble the Christmas pudding into large pieces and scatter over the bottom of a trifle bowl. Lift the oranges onto the pudding in a layer and pour over any juices.
3. Beat the mascarpone until smooth, then stir in the custard. Spoon the mixture over the top of the oranges.
4. Lightly whip the cream and spoon over the custard. Sprinkle with the flaked almonds and grated chocolate. You can make this a day in advance if you like, chill until ready to serve.