

# Sugar & Spice Trifle



**Serves 4 - 6**

**Prep 20 mins**

**Cooking 15 mins + cooling**

**Easy**

## **Ingredients**

4 pears  
100g sugar  
400ml water  
3 star anise  
275ml whipping cream  
250g speculoos biscuits (I used Lotus)  
2 tsp sherry  
500g ready-made custard

1. Peel the pears, but leave them whole, with the stalks on.
2. Dissolve the sugar in the water, add the star anise and pears, then poach for 15 minutes or so, until tender. Drain, reserve the cooking liquor and allow the pears to cool.
3. Whip the cream to soft peaks and set aside. Put about half of the biscuits in a layer in the bottom of a trifle bowl.
4. Add the sherry to the pear liquor and spoon a few tablespoons over the biscuits to make them soft.
5. Slice the pears and place half of them in a layer over the biscuits, then pour the custard over the pears. Add another layer of biscuits (you can first pour some more liquid over them or not to get a more crunchy effect), reserving a handful for scattering, and then a layer of pears.
6. Top with whipped cream and a final scattering of crushed biscuits (you can blitz these).