



Trifle with berries

15'
Hands on

4
Portion(s)

1
Difficulty



Ingredients

- 200 g chocolate couverture
- 50 g icing sugar
- 330 g heavy cream 35%, chilled
- 1 teaspoon(s) [vanilla extract](#)
- 400 g cake, vanilla
- 60 g blackberries
- 60 g blueberries
- 60 g strawberries
- 200 g [whipped cream](#)
- 200 g digestive cookies
- mint leaves, for serving

Διατροφικός πίνακας

Nutrition information per 100 gr.

334 Calories (kcal)	21.0 Total Fat (g)	11.0 Saturated Fat (g)	31.0 Total Carbs (g)
17%	30%	55%	12%
19.0 Sugars (g)	4.3 Protein (g)	1.9 Fibre (g)	0.38 Sodium (g)
21%	9%	8%	6%

Method

- Break up the chocolate couverture into pieces with your hands and place in a bowl. Cover with plastic wrap and melt in the microwave for 2-3 minutes at 800 Watts.
- In a mixer, add the icing sugar, heavy cream and vanilla extract. Beat on medium to low speed for 2 minutes, using the whisk attachment until you create a thick whipped cream.
- Remove mixer from stand and add the melted couverture.
- Mix quickly with a spatula to incorporate before the chocolate gets cold.
- Your chocolate mousse is ready.

To assemble

- Break off pieces of cake and divide among 4 serving glasses.
- Add 1 tablespoon of the mousse, some fruit, 1 tablespoon [whipped cream](#), 1 tablespoon of the mousse again and some crushed cookies.
- Create another layer with 1 tablespoon whipped cream, 1 tablespoon whipped cream and fruit.
- Serve with mint leaves.