

Individual Chocolate Cherry Trifles

Servings: 4

Prep Time: 10min

Cook Time: 5min



Ingredients

- 120g dark chocolate, broken into small pieces
- 500ml good quality prepared custard
- 1 x 425g tin of cherries + extra to garnish (I used glacé cherries to garnish)
- 75ml brandy or kirsch
- 2 Twinkies
- 300ml double cream
- 200ml crème fraîche
- 25g caster sugar
- grated dark chocolate to garnish

Directions

1. The day before you plan to assemble the trifles, drain the tin of cherries and place the fruit in a shallow bowl together with the brandy. Cover with cling film and refrigerate overnight.
2. Pour the custard into a pyrex bowl set over a pot of simmering water on the stove and add the broken dark chocolate pieces to it. Stir continuously as the chocolate melts. Once there are no lumps and all the chocolate is melted (under 5 minutes), remove from the heat and allow to cool fully.
3. Slice or crumble the biscuits into bite-sized pieces. Divide the pieces between the four pretty glasses (wide whisky tumblers or brandy balloons are the best). Drain the brandy from the cherries and sprinkle an equal amount of brandy over the biscuits in the base of each glass. Divide the boozy cherries between the four glasses and arrange in a layer on top of the biscuits. Carefully spoon the custard over the cherries.
4. In a clean bowl, whip together the crème fraîche, cream and caster sugar until soft peaks form, then spoon the mixture over the custard in each glass. garnish with the extra cherries and top with grated dark chocolate.