CARAMEL TRIFLE WITH MAPLE GLAZED APPLES

Prep Time: 30 min

Cooking Time: 90 min

Serves: 24

Difficulty: Medium

Cake Ingredients

2 Tubes	Rich's® Caramel Batter
400ml	Tres Riches® Syrup

Compote Ingredients

20	Granny smith apples peeled and sliced
800 g	Frozen red currants
2 cups	Light brown sugar
200 g	Butter

Creme Ingredients

100 ml	Tres Riches® Syrup
400ml	Tres Riches® Versatie®

Method For The Cake

1. Pipe the batter into a large baking tray. Bake for approximately 20-30 min and set aside.

Method For The Compote

1. Caramelise the sugar in a large pot, add the apples and the red currents once the sugar is well caramelized. Followed by the butter and allow to reduce.
2. The compote is ready once the apples are brown and shiny.
3. Set aside to cool.

Method For The Creme

1. Whisk the Tres Riches® Syrup and Versatie® together until stiff peaks are formed.

To Assemble

1. Start by roughly tearing up the banana sponge and placing it loosely in the trifle bowl. Pour some Tres Riches® Syrup over the placed sponge.
2. Place a layer of fruit on top of the sponge.
3. Cover the fruit layer with the crème chantilly.
4. Repeat until the trifle bowl is full to the brim.

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