TRIFLE



Menù Ingredients

33 g Budino alla vaniglia - Vanilla Pudding - DL1X

42 g Budino al cioccolato - Chocolate Pudding - DG1X

Ingredients

150 g Milk

6 Savoiardi biscuits

to taste Whipped cream

to taste Chocolate flakes

to taste Alchermes

Chef: Leonardo Pellacani

Method

For 6 persons

Cut the savoiardi biscuits in two, dip them in the alchermes and line the ramekins. Use a bit of milk to dilute the vanilla mix. Bring the remaining milk to a boil. As soon as it starts to boil, add the previously dissolved mix and bring it to a boil again for a few minutes. Take off the fire and fill half of the lined ramekin with the savoiardi biscuits. Repeat the same operation with the chocolate pudding and add it in the remaining part of the ramekin. Put in the fridge for 5-6 hours before serving. When serving, decorate with puffs of whipped cream and chocolate flakes.

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