



ORANGE & AMARETTI TRIFLES

Categoria: Desserts **Tempo di preparazione:** 20 minutes plus setting **Difficoltà:** molto facile 🟢

Ingredienti per 4

- 4-5 blood oranges
- 4 sheets leaf gelatine (7g)
- 75g caster sugar
- 400g can custard
- 50g Amaretti biscuits
- 100g mascarpone
- 100ml double cream

Preparation time: **20 minutes plus setting**

Cook: **1-2 minutes**

Serves: **4**

Method

Zest 3 oranges and set aside. Juice all the oranges to give approx. 300ml, top up to 400ml with water.

Soak the gelatine in cold water for 5 minutes.

Place orange juice in a small saucepan with the sugar and bring to just below boiling, remove the gelatine from the water and add to the pan, stir until dissolved, stir in 2/3 of the zest.

Pour into 4 glasses and allow to cool, chill in the fridge until set.

Crumble all but 3 amaretti biscuits into the custard and spoon over the jelly.

Whisk the mascarpone, cream and half the remaining zest until soft peaks and spoon on top of the custard.

Garnish with remaining zest and crumbled amaretti biscuits.

Cooks tip: Replace the Amaretti biscuits with crushed ginger nuts.

