

CHOCOLATE MINT TRIFLE



INGREDIENTS

- 200 g mascarpone
- 400 g low-fat curd
- 4 tbsp sugar
- 100 ml peppermint syrup
- 2 tbsp baking cocoa
- milk
- 150 g cocoa biscuits
- 130 g Cavendish & Harvey Mint Choco Drops

PREPARATION

- Mix the mascarpone, curd and sugar in a bowl until smooth. Add a little milk (approx. 2 tbsp.) to make it even creamier. Then divide the mixture between two bowls.
- Mix the mixture with the peppermint syrup in one bowl, sift the baking cocoa into the other, add 1 tablespoon of milk and mix until smooth.
- Put the cocoa biscuits in a freezer bag and crumble with a rolling pin (or other kitchen utensil).
- Prepare the dessert glasses. Put a little of the biscuit crumbs in first, then add the mint or cocoa cream alternately. Add a little of the biscuit crumbs again and then the two curd creams.
- Finish with the biscuit crumbs. The Cavendish & Harvey Mint Choco Drops are perfect for decoration.

Recipe by @gernekochen