

CHOCOLATE & PRALINE Golden egg TRIFLE



Serves 8-10 🍰🍰🍰 Medium ⌚ ?? Mins



What we'll need...

For the chocolate sponge:

- Butter for greasing
- 200g plain flour
- 3 tsp Dr. Oetker Baking Powder
- 1 tsp Dr. Oetker Bicarbonate of Soda
- 6 tbsp Dr. Oetker Cocoa Powder
- 175ml sunflower oil
- 175g caster sugar
- 3 large eggs, beaten
- 175ml milk

For the caramel custard:

- 850ml whole milk
- 50g cornflour
- 5 large egg yolks
- 90g sugar
- 1 tbsp Dr. Oetker Caramel Flavour

For the salted caramel:

- 300g caster sugar
- 175g room temperature butter, diced
- 250ml double cream
- a pinch of salt

For the chocolate mousse

- 250g Dr. Oetker Dark Chocolate
- 6 large egg whites
- 80g sugar

For decoration:

- 200g blanched hazelnuts
- Dr. Oetker Gold Shimmer Spray
- 500ml double cream
- Miniature chocolate eggs to decorate

Want to go all in this Spring? Then mix things up (or actually... don't mix them up at all!) with this lusciously layered Easter trifle. Work your way through a soft spongy base, a smooth chocolate mousse, a caramel custard and to top it all off - a praline cream. What a dream!

Now let's get baking...

The Chocolate Sponge

1. Like all good trifles, we're starting with a soft spongy base. So first thing's first, get the oven preheated to 180°C and grease up a 30 x 22cm baking tin.
2. Grab a large mixing bowl and sift in the flour, Baking Powder, Bicarbonate of Soda and Cocoa Powder. All in? Add all the remaining sponge ingredients and beat together well.
3. Once you've got a nice smooth batter, carefully pour into your prepared tin and pop into the oven for about 30–35 minutes until it's risen and cooked through. Not sure it's ready? Poke a skewer into it to check and it comes out clean – you're done! Once it's out of the oven, leave the oven on for the hazelnuts...
4. Scatter the hazelnuts on a baking tray and bake them for about 10 minutes until they go a pale golden colour and start to smell lovely and toasty. Keep an eye on them though! As they can burn quite easily. Once done – leave to cool.
5. Now, back to that sponge! Once it's cool, use a serrated knife or wire cake cutter to carefully cut the cake in half horizontally, so you're left with 2 thinner cakes. Be careful not to disturb the crust on top of the cake too much - you want this to be as smooth as possible.
6. With the top layer, grab a 5cm deep egg-shaped cookie cutter and stamp as many shapes as you can out of it. You'll need about 12–14, depending on the size of your cutter. Set your squishy egg shapes aside and use about 2/3 of the remaining sponge to line the base of a 20cm diameter trifle bowl.
7. Now – let's get glitzy! Spray the sponge eggs with Gold Shimmer Spray until they're a brilliantly bold shade of gold and leave to dry for a few minutes. If you feel like they need a 2nd coat – go for it! Once dry, stand the eggs up around the edge of the trifle dish, nestling them up together nice and snug. Use the remaining 1/3 of sponge leftover from your egg shapes to add another layer on the inside, to help hold the eggs in place.

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The custard

8. Sponge sorted, we're onto the custard. Put the cornflour in a bowl, splash in a dash of milk and whisk until smooth. Then, get the remaining milk into a saucepan and heat until it juuuust starts to simmer.
9. Add the egg yolks, sugar and Caramel Flavouring to the cornflour mixture and whisk away until it's all mixed in, before pouring in half of your hot milk. Mix well, then tip it all back into the saucepan and cook over a low heat for 3–4 minutes. As it cooks, keep whisking! All the way until your mixture thickens up.
10. Once it's clearly custard consistency, carefully pour it into the trifle bowl to create a new, even layer. Careful! You don't want to let it run between the eggs and the side of the bowl. Once you're happy, pop the trifle dish back in the fridge to set.

The salted caramel

11. Once the custard has cooled, it's salted caramel time! Put the sugar in a large non-stick frying pan and cook over a medium heat. We don't want to stir to mix this time – the occasional swirl of the pan will do the trick! Once the sugar has melted and you're left with a rich golden caramel, add the butter and stir in until it's all well combined before carefully adding the cream. Continue to stir over the heat until you have a smooth caramel sauce, then add a pinch of salt and leave to cool. When it's cool but not quite set, pour it over the custard in the bowl and return to the fridge to set.
12. Meanwhile, weigh out 125g of the toasted hazelnuts and roughly chop them. Once the caramel has set, you can sprinkle these over in an even layer and return the bowl to the fridge.

The chocolate mousse

13. Ready to make the melt-in-your-mouth mousse? Then away we go! Break up the Chocolate and pop it into a large heatproof bowl. Set the bowl over a pan of simmering water, ensuring that the base of the bowl doesn't touch the water. Then, heat gently until the chocolate is melted. Mmmmm – smells amazing! Once melted, remove the bowl from the pan and leave the chocolate to cool but not set.
14. Now's the time to separate your egg whites and pour them into the bowl of an electric stand mixer. Whisk away into soft peaks (we know, how satisfying is this!?), adding the sugar a little at a time. Keep whisking until you start to get firm peaks. Take a small amount of the mixture and rub between your thumb and forefinger. Does it feel grainy? If so, keep mixing. If not, you're all done!
15. Remember the melted chocolate we prepared earlier? Add a large spoonful of the egg white mixture to the cooled chocolate and beat in vigorously to slacken the mixture. Then add the remaining egg whites and fold everything together until there are no more streaks in the mixture. And finally, spoon the mixture over the top of the hazelnuts in the trifle bowl and return the bowl to the fridge for the mousse to set.

The praline

16. Ok guys – we're so nearly there! Just the toppings to go. For the praline, line a baking tray with non-stick baking parchment. Put the caster sugar in a non-stick frying pan and heat over a gentle heat until it's melted. Again, there's no need to stir, but the occasional swirl of the pan would be great to ensure everything's melting evenly.
17. Once all the sugar is melted and you have a clear, golden caramel, add the remaining hazelnuts to the pan and swirl so that they are coated in the caramel. Now, ready to act fast? Quickly tip the caramel onto the lined baking tray in an even layer and leave to cool and set at room temperature.

18. Once the praline is set, we can quite literally crack on with turning it into our decoration. Using your hands, break the praline into shards. Pick your prettiest ones and set aside about two-thirds, then pop the rest in a freezer bag. Using a rolling pin, bash away at the praline in the bag until it's all broken up into cute praline crumbs. Phew! That was loud, right?

The cream

19. Put the remaining cream in the bowl of a stand mixer and mix until it is thickened right up. Be very careful not to over whisk tough! It should still be runny enough to flow. Stir in the praline crumbs, then spoon the sticky sloppy cream over the top of your mousse layer, making sure you have a nice peak at the top. Aaaaaand, you guessed it, return the bowl to the fridge to set!

The decoration

20. While the cream is firming up a little, finish the decorations. Place the miniature chocolate eggs on a piece of baking parchment and spray away with your Gold Shimmer until you have a speckled sparkle effect. Leave to dry, then flip them over and spray away – same again!
21. When you're ready to serve, grab the trifle from the fridge (for the last time this time, we promise!) and top with the remaining praline shards and miniature chocolate eggs. You can go messy and piled up, or neat and symmetrical – it's totally up to you.
22. Et voila - you're finally done! Your terrific trifle is ready for everyone to dig deep into. But before you go serving it up, remember to take a few pics ... because it won't look this good for long!

Add joy to the making

Fancy lightening your load? You can always use our Dr. Oetker Chocolate Traybake Kit to create the bottom layer, instead of whipping a sponge up from scratch.

Add joy to the baking

Want to save a portion for a friend but not sure how to share it with them? Set aside a short glass and fill with a little bit of each layer as you go. That way, they'll have their own tiny trifle when you're done!

