



RASPBERRY WHITE CHOCOLATE CHEESECAKE TRIFLE



Layered raspberry mousse, sauce, and vanilla Chantilly cream with fresh raspberries and our Raspberry White Chocolate Cheesecake. A modern twist on a British classic, the trifle (1271).

Ingredients

Raspberry White Chocolate Cheesecake

Raspberry Mousse (see recipe)

Raspberry Sauce

Vanilla Chantilly Cream (see recipe)

Fresh Raspberries

Directions

step 1

Start by prepping your sauce, creams and mouse

step 2

Then, cut pieces of the White Chocolate cheesecake

step 3

Then, begin layering a large wine glass, or clear dish of choice, with raspberry sauce, Chantilly cream, raspberry mousse, cheesecake, and fresh raspberries

step 4

Keep layering, alternating between ingredients, until you finish the glass of with Chantilly cream and a raspberry.