

Dulce de Leche Trifles



Ingredients

- 6 tbsp tropical fruit juice (from a carton)
- 2 tbsp rum or brandy
- 2 firm bananas
- 8 thin slices from a bought Madeira cake
- 2 tbsp Belgian chocolate sauce
- 4 heaped tbsp. of **Clara Fields dulce de leche**
- 225g tub mascarpone
- 250ml chilled custard (from a tub)
- a block of dark chocolate (any type or size will do)

Method

1. No cooking is needed, this clever pudding makes the most of good quality ready-made cake and sauces.
2. In a large bowl, stir the tropical fruit juice with the rum or brandy. Slice the bananas into the fruit juice mixture and toss together. Sandwich the slices of Madeira cake with the chocolate sauce, dice it into squares and pile in the bottom of 4 pretty glasses. Top with the bananas and rum mixture then add a heaped spoonful of **Clara Fields dulce de leche** to make another layer. Next, beat the mascarpone and custard together until smooth, then spoon on top of the mixture. Chill until ready to serve for up to 2 hours. Before serving, run a potato peeler down the flat back of the bar of chocolate to make shavings and scatter indulgently on top of the trifles.

