



The Four Spices

Bubble Berry Trifle

Preparation time: 10 minutes

INGREDIENTS

6 chocolate roulettes
2 tablespoons of instant coffee
250 grams of fresh mixed berries
400 grams of chocolate custard
1 block of mint bubbly chocolate
Chocolate wafers for decoration

METHOD

STEP 1

Slice roulette thinly and line the base of four wine glasses or dessert bowls.

STEP 2

Mix instant coffee with 100mls of warm water and drizzle over roulette.

STEP 3

Spoon the mixed berries among the glasses and top with chocolate custard.

STEP 4

Crumble chocolate over the top, refrigerate and serve with chocolate wafer once chilled.

