

Monika Nagl's recipe: Raspberry trifle



*Up to 30
min.*



Simple



Vegetarian





Zubereitung

The sponge cake

1. **Prepare the sponge cake:** Preheat the oven to 180°C top/bottom heat. Line a springform tin with baking paper. Mix and sieve the flour, cornflour, baking powder and 2 teaspoons of cinnamon.
2. **Dough:** Beat the eggs and sugar until frothy (approx. 10 minutes). Carefully fold in the flour mixture with a spatula.
3. **Bake:** Pour the batter evenly into the springform tin and bake in the preheated oven for approx. 25 minutes. Leave to cool. Chop the cake later.

The raspberry filling

1. **Compote:** Bring the frozen raspberries, sugar and cinnamon to the boil in a pan. Mix a little water with starch and add to the raspberries, stirring constantly. Bring to the boil briefly and then leave to cool completely.

The cream

1. **Cream:** Whip the cream with the cream stiffener until stiff.
2. **Mascarpone cream:** Mix the **mascarpone**, sugar and vanilla paste in a separate bowl until creamy. Carefully fold the whipped cream into the mascarpone mixture.

The layering

Use a large glass bowl (approx. 3 litre capacity) or individual dessert glasses. Layer the trifle in this order:

1. **Sponge:** Spread a layer of sponge cubes on the base.
2. **Cream:** Spread a generous layer of mascarpone cream on top
3. **Raspberries:** Spread a layer of the cooled raspberry compote on top.
4. **Repeat:** Repeat the layers until all the ingredients have been used up, with the top layer consisting of cream.

Decorating and chilling

1. **Decoration:** Decorate the trifle with fresh raspberries and crumbled meringue.
2. **Chill:** Leave the trifle in the fridge for at least 2 hours (preferably overnight) so that the sponge cake can absorb the flavours.

Zutaten

Sponge cake:

- 3 eggs
- 75g sugar
- 45g flour
- 30g cornflour
- 2 tsp cinnamon
- ½ sachet baking powder

For the raspberry filling:

- 1000g raspberries, frozen
- 1 tbsp sugar
- 1 geh. tbsp starch
- 3-4 tsp cinnamon, to taste

For the cream:

- 500 g **GOLDSTEIG mascarpone**
- 600 g cream
- 150 g sugar
- 1 tsp vanilla paste
- Fresh raspberries
- 1 sachet of cream stiffener

For the decoration:

- Meringue