

- SKS -

Late Summer Trifle

Source: Food52, Serves 10 - 12

1 Pound Cake

FOR THE CREME:

2 cups whole milk

1/2 vanilla bean, split and seeds scraped

3 eggs

3/4 cup sugar

6 tablespoons cornstarch

Pinch salt

1/4 cup crème fraîche

2 cups heavy cream

FOR THE ROASTED FRUIT:

1 1/2 pounds assorted late summer fruit

2 to 3 tablespoons sugar or honey

1/2 lemon, juiced

2 strips lemon zest, peeled with a veggie peeler

Reserved vanilla bean pod from making the pastry cream

1/4 cup something boozy such as rum, bourbon, amaretto, frangelico, chambord, or grand marnier

¹ *To make the creme:* Bring the milk and the vanilla bean pod to a simmer in a large pot. Turn off heat and set aside to steep for at least one hour.

² In a large bowl whisk the eggs, sugar, cornstarch, salt, and vanilla bean seeds together until smooth. Remove the vanilla bean pod from the cooled, steeped milk (save it for later) and whisk it into the egg mixture. Return the mixture back to the pot.

³ Cook over medium heat, whisking constantly until the mixture thickens and begins to bubble. It will be very

⁴ thick. Once the mixture starts to boil, cook it (still whisking constantly) for one minute to ensure the starch is fully cooked.

⁵ Pour the cream into a clean bowl and press a layer of plastic wrap onto the surface. Chill until completely cold.

⁶ Whip the heavy cream to medium peaks. In a separate bowl whip the chilled pastry cream until smooth, add in the crème fraîche, and fold in the whipped cream.

(continued on next page)

Late Summer Trifle (cont.)

Source: Food52, Serves 10 - 12

- ⁷ *To make the fruit:* Preheat oven to 375° F.
- ⁸ Slice the fruit into evenly sized pieces and discard the pits if necessary. Toss with sugar, lemon juice, zest, and vanilla bean pod. Arrange in a single layer on a sheet pan and roast in the oven until the fruit is soft and juicy, about 15 minutes. Remove the fruit to a clean bowl and let cool completely before assembling the trifle.
- ⁹ *To assemble:* Cut the cake into 1/2-inch cubes. Put a thin layer of vanilla cream on the bottom of the trifle dish (or dishes). Add a layer of cake cubes and brush
- ¹⁰ on a bit of liqueur, followed by spoonfuls of roasted fruit and vanilla cream. Repeat the layers until all of the ingredients are used. Refrigerate for at least 4 hours and up to overnight before serving. Top with additional unsweetened whipped cream and a slice of fresh fruit if desired. This recipe will make one large trifle or 10 to 12 individual ones, depending on the size of the glasses.