




TINKIE TRIFLE POTS 2 WAYS



STRAWBERRY TINKIE TRIFLE


Serves: 2

Ingredients

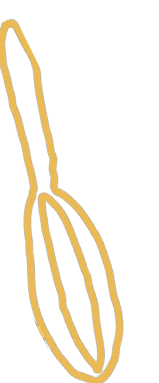




2 Tinkies Half & Half - Strawberry & Vanilla
½ cup strawberries (plus 1 extra, cut in half)
1 tbsp sugar
1 cup cream
2 tbsp icing sugar, plus extra for dusting
½ tsp vanilla essence

Method

- 
1. Cut the Tinkies in half and split the vanilla from the strawberry half. Cut each side into neat cubes, 1 x 1 cm and keep the different colours separate from one another.
 2. Cut the strawberries into quarters and add to a bowl. Sprinkle with the sugar and mix to combine. Set aside.
 3. Add the icing sugar, vanilla essence and cream into a chilled bowl and whip until medium peaks form.

To assemble:

- 
1. Start by dividing and layering the strawberry Tinkie cubes into the bottom of each jars.
 2. Add 2 tablespoons of strawberries over the Tinkie-layer then top with an equal layer of whipped cream.
 3. Add the vanilla Tinkie cubes over the cream, topping with more strawberries and finish off with a layer of cream.
 4. To finish the Tinkie trifle cups, add a strawberry half onto each and dust with icing sugar.
- 
- 



CHOCOLATE TINKIE TRIFLE

Serves: 2

Ingredients

2 Tinkies Half & Half – Chocolate & Vanilla

½ cup dark chocolate, cut into smaller blocks (reserve a little for garnish)

1 cup cream

2 tbsp icing sugar

½ tsp vanilla essence

Edible gold dust (optional)

Method

1. Cut the Tinkies in half and split the vanilla from the chocolate half. Cut each side into neat cubes, 1 x 1 cm and keep the different colours separate from one another.

2. Add the icing sugar and vanilla essence to the cream in a chilled bowl and whip until medium peaks form.

3. Pour half the cream mixture into a separate bowl, melt the dark chocolate in the microwave in 15 sec intervals then gently fold through one bowl of the cream mixture

To assemble:

1. Start by dividing and layering the chocolate Tinkie cubes into the bottom of each jar.

2. Add 2 tablespoons of chocolate cream over the Tinkie-layer then top with an equal layer of whipped cream.

3. Add the vanilla Tinkie cubes over the cream, topping with more chocolate cream and finish off with another layer of the plain cream.

4. To finish the Tinkie trifle cups, sprinkle the chocolate curls on top of each and dust with gold dust.