



## **Green Tea and Rhubarb Trifle with Syllabub Cream**

Ingredients:

### **RHUBARB**

- 300g of rhubarb
- 500ml of stock syrup

### **CUSTARD**

- 40g of corn flour
- 40g of sugar
- 400ml of full-fat milk
- 1 vanilla pod

### **TEA INFUSION**

- 5g of green tea leaves
- 80ml of water

### **TRIFLE**

- 50ml brandy
- 10g of sugar
- Juice of ½ a lime
- 12 sponge fingers

### **SYLLABUB CREAM**

- 4 tbsp of double cream
- 50g of sugar
- Zest of ½ a lemon
- 2 tbsp of sherry
- 125ml of cider

### **TO SERVE**

- 15g of pistachio nuts, toasted
- 20g of sugar
- 6 amaretti biscuits
- 30g of flaked almonds, toasted

### **EQUIPMENT**

- Piping bag with medium nozzle
- Stick blender

**METHOD:**

1. Cut the rhubarb into 5cm batons and place in a saucepan with the stock syrup. Simmer gently for around 20 minutes until the rhubarb is cooked, then leave to cool.
2. For the custard, mix the corn flour and sugar together with enough of the milk to make a paste. Place the remaining milk and the vanilla pod in a pan on the stove and bring to the boil.
3. When the milk comes to the boil, mix the paste in and stir constantly until the mixture thickens.
4. To make the tea infusion, bring the water to the boil in a pan then remove from the heat. Add the tea and allow to infuse for 10 minutes before straining.
5. To prepare the trifle, place the tea infusion, brandy, sugar and lime juice in a pan and heat until the sugar dissolves. Leave to cool before pouring over the sponge fingers and allow to soak for a few minutes.
6. Once softened, place 2 sponge fingers in the bottom of each serving glass and arrange some rhubarb on top of the sponges.
7. Blend the chilled custard with a hand blender or whisk until smooth. Pipe on top of the rhubarb, cover with cling film and allow to set in the fridge for 30 minutes.
8. To make the syllabub cream, whisk all the ingredients together to soft peaks and pipe on top of the trifles.
9. To prepare the pistachios, heat the sugar in a small saucepan over a gentle heat. As soon as it starts to caramelize, stir through the pistachios until coated then turn out onto a tray to cool. Once cooled, separate into individual pieces.
10. To finish, scatter the amaretti biscuits, flaked almonds and pistachio nuts over the trifles.