



Strawberry & Chocolate

Layered Dessert

2 in 1

This is actually 2 recipes in 1, the brownie recipe is simply the best brownie recipe i have come across and really easy to make for an afternoon tea, then combined with these delicious ingredients that make up the rest of this dessert it becomes a delicious finale to any meal.

Ingredients (brownies)

185g Butter	40g Cocoa Powder
185g Dark Chocolate	85g Plain Flour
3 Eggs	50g White Chocolate
275g Caster Sugar	chopped
	50g Milk Chocolate chopped

Ingredients

600g Strawberries, plus a few extra to decorate
2 tbsp Orange juice and 2 tbsp Cointreau mixed together (if you don't wish to add alcohol then 4 tbsp orange juice instead)
500g Mascarpone
100g Caster Sugar
3 Eggs Separated
8 Ready-made brownies if skipping the brownie recipe above
50g Good quality plain chocolate, grated or make into curls.

At a glance

Prep time: 2 hours (1 hour if using ready made brownies)

Baking time: 40 minutes (no baking if using ready made brownie)

Serves: 8

*Tbsp = tablespoon

**This recipe contains raw egg and should be avoided if you are pregnant

You'll Need:

Presentation bowl for trifle

Mixer with beater & whisk attachment would make it easier



Strawberry & Chocolate Dessert



Method for brownies

1. Grease and line 20cm tin. Preheat oven to 180°C or 350°F or gas 4.
2. Melt the butter and dark chocolate together in a bowl over a pan of gently simmering water. Leave to cool.
3. Whisk the eggs and sugar for 3-5 mins until pale and creamy and double original volume.
4. Fold cooled chocolate mixture into sugar and eggs, sieve in flour and cocoa and fold again and gently stir in chopped chocolate.
5. Pour into tin and bake for 35 mins
6. Leave in tin until completely cold

Constructing your dessert

Choose a nice deep trifle dish, clear glass is nice if possible as it shows the layers off nicely, but not essential. Individual glass dishes are also an option here.

1. Hull and roughly slice the strawberries, (holding back the ones to decorate) mix them with the orange juice & cointreau if using, in a large bowl, then leave to stand for about 30 minutes to macerate.
2. Beat the mascarpone with the sugar and egg yolks until smooth. Whisk the egg whites in a very clean bowl to form soft peaks, then gently stir a little into the mascarpone mix to lighten it. Gently fold in the rest.
3. Halve the brownies horizontally. Tuck half of them snugly into the base of a glass trifle bowl (you may need to cut them to fit). Add half the strawberries and juices, then half the mascarpone mixture. Top with another layer of brownies, then follow with the remaining strawberries and juices. Finally spread the remaining mascarpone on top.
4. Cover and chill for several hours or overnight preferably.
5. To serve, decorate the dessert with the reserved strawberries and the grated chocolate or chocolate curls.

Aud's Tip

When you are whisking the egg whites in step 2 all the equipment must be very clean with no traces of egg yolk or grease otherwise the egg white will not whip up sufficiently.

This is a great 'make ahead' dessert and can be made 24 hours in advance but just leave the decorative strawberries and chocolate on the top until you serve, so it looks like you have just whipped it up!!

If you choose to skip making the brownie and purchase those instead then it is super quick.

Reference to any sources:

Parts of this recipe have been taken from 'BBC Good Food' but i have changed and adapted it over the years to make this delicious summery dessert.