
STATE BUILDINGS

PERTH POINT ZERO

PANETTONE TRIFLE

Richard Dormer,
Head Pastry Chef of COMO The Treasury

PANETTONE TRIFLE

1 x Large Panetone
40g Flaked Almonds
40g Pistachios
1 punnet of strawberries
1 punnet of raspberries

BERRY SAUCE

if you want to skip this step, just replace with same weight of cranberry juice in the jelly

450g Frozen berries
100g Sugar
100g Liquor of your choice
10g Vanilla extract/ paste

Mix the frozen berries, sugar, alcohol and vanilla in a bowl. Wrap the bowl tightly in glad wrap and place over a pan of just simmering water. Leave it on there for approx 45 minutes.
Pass the mixture and discard the Berries. Keep the liquid for the jelly.

BERRY AND CRANBERRY JELLY

this can be substituted for pre bought jelly

16g Gelatine Powder
500g Cranberry Juice
(ocean spray brand original is preferred)
300g Berry Sauce
Handful chopped strawberries

Stir Gelatine Powder into 100g Cranberry Juice, Leave to hydrate.
Mix the Cranberry Juice with the berry Sauce
Melt the hydrated gelatine in the microwave and stir into the cranberry and berry mixture.

Try not to whisk too much as this creates unwanted bubbles.
Scatter the strawberries in the bottom of a trifle bowl.
Pour over the jelly and place in the fridge to set. This can take up to 5 - 6 hours.
Leave it on there for approx 45 minutes.
Pass the mixture and discard the Berries.
Keep the liquid for the jelly.

MARSALA CUSTARD

this can be substituted with pre bought thick custard

14g Gelatine Powder
84g Cold water
500g Cream
60g Sugar
105g Egg yolks
90g Marsala
1 tbsp Vanilla paste
A few drops yellow colouring, optional.

First, Mix the gelatine powder in the cold water and leave to one side to hydrate.
Place the cream and the vanilla paste in a medium sized pan and bring to the boil.
Place the egg yolks and sugar in a bowl and whisk to combine.
Pour some of the hot cream into the yolks and whisk together.
Pour the cream and egg yolk mixture back into the pan and continue to cook stirring continuously, until it reaches 82 degrees on a thermometer, or until thickens.
(Be careful not to cook too long as this will scramble the eggs)



Pour the Custard in a bowl, stir through the marsala.
Melt the gelatine in the microwave and whisk this into the custard.
Whisk in food colouring last
Place some baking paper or glad wrap on the surface of the custard to prevent a skin forming and leave to cool at room temp.
Note, the custard needs to be cool before assembling the trifle. If the custard sets up too firm before assembly, use a whisk to loosen it.

WHIPPED MASCARPONE

300g Mascarpone
300g Whipping Cream
60g Icing Sugar
1 tbsp Vanilla paste

Place the Mascarpone, Cream, icing sugar and vanilla in a bowl with the whisk attachment.
Whisk until it is thick, being careful not to over whip.
Place in the fridge until ready for assembly.

ASSEMBLY

Make the Jelly first and have it set ready to go in the bottom of the trifle dish. Slice or tear pieces of the panettone and place on top of the set jelly. Depending on how boozy you like it, soak the sponge in your alcohol of choice. I'm using Grappa for this stage. Pour over the Marsala custard and then place more panettone on top. Place in the fridge to firm up. When ready to serve, generously spoon the mascarpone cream on top of the custard and decorate with toasted flaked almonds, pistachios and fresh berries.