



BERRY ROSÉ TRIFLE

INGREDIENTS

- 3-4 cups fresh seasonal berries

For the pound cake

- 8 oz cream cheese (room temp)
- 12 oz butter (room temp)
- 3 cups sugar
- 8 eggs
- 3 cups cake flour
- 1 tablespoon vanilla

For the pastry cream

- 2 cups milk
- 1 tablespoon butter
- 2/3 cups sugar
- 1 tsp flour
- 2 tsp cornstarch
- 2 eggs
- 1 tablespoon vanilla extract
- 1 cup heavy cream

For the rosé syrup

- 1 cup Kendall Jackson Rosé
- 1/2 cup granulated sugar

INSTRUCTIONS

To make the pound cake: Beat together cream cheese, butter, and sugar in the bowl of a mixer with the paddle attachment. Add eggs one at a time until combined. Add flour in 2 parts, then finally fold in vanilla.

Bake in half sheet pan at 325° until toothpick inserted into the center comes out clean. Set aside and allow to cool completely.

To make the pastry cream: Combine milk, butter, and sugar in a heavy bottom pot. Heat until scalding. In a separate bowl, combine flour, cornstarch and eggs and whisk until smooth. Hot temper milk mixture into egg mix, 1 cup at a time. Return milk mixture to low heat and stir until thickens. Remove from heat, strain out any lumps and stir in vanilla. Allow to cool completely.

In a mixer, whip cream until stiff peaks. Fold whipped cream into cooled custard.

To make the rosé syrup: Combine rose and sugar and heat until sugar dissolves. Allow to cool completely.

To assemble: Begin by cutting pound cake into 1-inch cubes. Fill trifle bowl or small glass dishes starting with one layer of cake, drizzle cake with 1/3 of the syrup mixture. Then make a layer of mixed berries, followed by a layer of the pastry cream. Repeat this 3 times to create a layered affect. Chill for 1 hour to allow flavors to meld and enjoy.