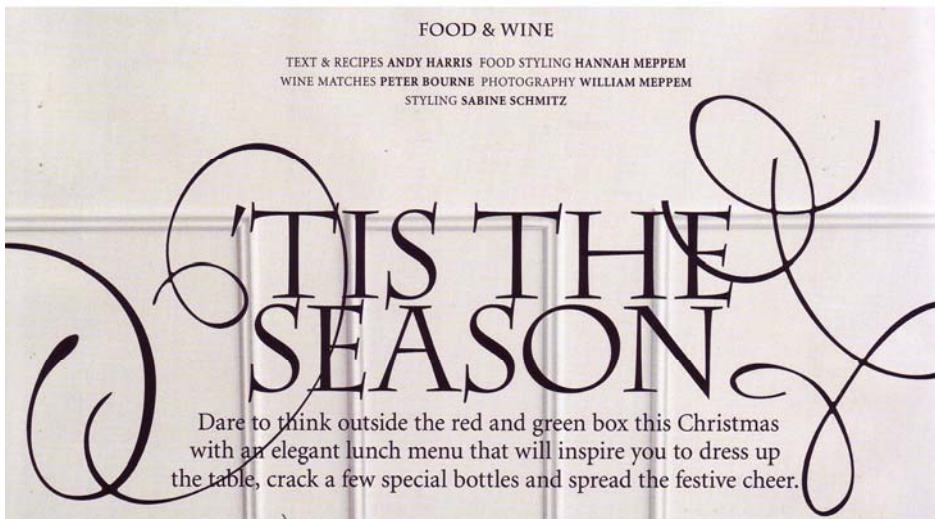


AUSTRALIAN GOURMET TRAVELLER
WINE



BLUEBERRY CHAMPAGNE AND DARK CHOCOLATE TRIFLE

Makes 8

½ cup caster sugar, 1½ gelatine leaves (titanium strength) – softened in cold water, 200ml Champagne, ½ cup blueberries, ½ cup raspberries, ½ cup mulberries, 2 store-bought sponge cakes – sliced in half horizontally, ½ cup sweet sherry, 200g dark chocolate – melted.

CUSTARD: *4 egg yolks, ¼ cup caster sugar, 1 tbsp cornflour, 2 cups pouring cream, 1 vanilla bean – split and seeds scraped.*

TO SERVE: *1 cup double cream, cocoa powder, for dusting.*

For the jelly, stir sugar and ½ cup water in a saucepan over high heat until sugar dissolves. Remove from heat. Squeeze excess

water from gelatin, add to saucepan and stir until gelatine dissolves. Set aside to cool, then add the Champagne and mix to combine. Divide berries between eight 375ml-capacity parfait glasses, pour over jelly and refrigerate for 2 hours or until set.

For the custard, whisk egg yolks, sugar and cornflour in a bowl. Place cream and vanilla in a small saucepan and bring just to the boil. Gradually whisk hot cream mixture into egg yolk mixture until combined. Return to pan and stir over low heat until mixture thickens and coats the back of a wooden spoon. Pour into a bowl, cover surface with plastic wrap and refrigerate for 1 hour.

Use a round cutter to cut 8 rounds from the sponges, place on top of jelly, spoon over sherry and top with melted chocolate. Refrigerate until set. Top with custard, refrigerate overnight. To serve, dollop trifles with a spoonful of double cream, dust with cocoa.

WINE 2008 Lillypilly Estate Noble Blend, Riverina, A\$22.50/375ml

Rich and complex is an apt description of both this dish and the accompanying wine. Rob Fiumara is one of the Riverina's quiet achievers; his Noble Blend is a wonderful amalgam of classic white varieties. It's rich yet not overly sweet, just like a good trifle. The combination of dark chocolate and rich sherry adds complexity that is easily dealt with by the Noble Blend. For an offshore alternative, try the 2006 Alois Kracher Beerenauslese – a splendid blend of chardonnay and welschriesling from Neusiedlersee, Austria.