

There's nothing trifling about this delectable holiday trifle

Looking for a different holiday dessert? Why not do as the English do, and have a trifle? A longtime favorite, this delectable delight has withstood the test of time and maintained its popularity over the years.

From the beginning, trifle recipes have been rather individual depending upon the whim of the cook and the provisions at hand.

Sponge cake, please!

However, a trifle usually consisted of sponge cake, lavishly laced with a favorite spirit, dotted with jam or preserves, and layered with custard.

All of this goodness was then embellished with whipped cream, chopped nuts and glacé fruit. The result was a truly luscious dessert.

In the spirit of the season

The fun of preparing a trifle is that you can be as creative as you wish. This version calls for lady fingers sandwiched with raspberry preserves. Amaretto di Saronno provides the necessary spirit.

This distinctive liqueur, which adds intriguing flavor to so many delicious dishes, was created by a beautiful young woman during the Renaissance to express her feelings for the man she loved.

Saronno Holiday Trifle will carry your message of love to friends and family.

SARONNO HOLIDAY TRIFLE

- 4 cups milk
- 8 egg yolks
- 1 cup sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon vanilla
- 2 tablespoons Amaretto di Saronno
- 2 tablespoons butter or margarine
- 2 3-ounce packages lady fingers
- 1/2 cup raspberry preserves
- 1 to 1 1/4 cups Amaretto di Saronno
- Whipped cream
- Candied cherries
- Candied angelica
- Sliced almonds

Heat milk to scalding in medium-size heavy saucepan. Beat egg yolks with sugar and cornstarch with wire whisk until light and fluffy in medium-size bowl.



THE HOLIDAYS CALL FOR A FESTIVE DESSERT and what could be more suitable than a trifle? Introduced to Americans by the British, a trifle can be simple or elaborate. This splendid version, a Saronno Holiday Trifle, makes a handsome appearance and tastes scrumptious. Saronno Amaretto provides the splash of spirit inherent in a trifle.

Gradually beat in scalded milk and pour back into saucepan.

Cook over medium heat, stirring constantly, until thickened and custard comes to a boil. Remove from heat.

Stir in vanilla, 2 tablespoons Amaretto di Saronno and butter or margarine. Cool, then chill several hours.

Split lady fingers and spread with raspberry preserves, sandwich together again.

Separate into individual fingers; cut each in half lengthwise.

Line bottom and sides of large glass serving bowl with lady fingers, cut side out.

Sprinkle liberally with Amaretto di Saronno. Add half of custard.

Layer remaining lady fingers and custard in bowl, sprinkling lady fingers with remaining Amaretto di Saronno.

Chill several hours or overnight.

Decorate with whipped cream, candied cherries, angelica and almonds.

Makes 8 to 10 servings.

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