

Puffins Christmas Pudding Trifle



Ingredients:

400g Leftover Christmas pudding
400g pear halves in juice
500g ready-made custard
150 mascarpone
300ml whipping or double cream
1 square of dark chocolate
handful of flaked almonds (optional)

1. Break the Christmas pudding into chunks and place it in the bottom of a trifle bowl and in an even layer. Add one tablespoon of the pear juice.
2. Grown ups: Drain the pears and cut each one in half, then layer them on top of the pudding.
3. Mix the the custard and mascarpone and spoon on top of the pears.
4. Whisk the cream until soft peaks form, then spoon it on top of the custard. Your grown up helper will need to finely grate over the chocolate and sprinkle over the flaked almonds, (if using)

