TRIFLE (SPONGE CAKE) PARFAIT WITH NUTELLA®

Yogurt parfait | Vegetarian | Breakfast | Mid-morning | Summer

| 50 minutes |

Yields: 12 Parfaits

Portion: 1 Parfait

Ingredients:

- 250 g Nutella®
- 1 Kg plain yogurt
- 550 ml blueberries
- 270 ml raspberries
- 270 ml blackberries
- 72 g toasted hazelnut pieces
- 2 scones crumbled

Scone Mixture ingredients:

- 480 ml all-purpose flour

- 80 ml sugar
- 18 g baking powder
- 9 g salt
- 120 ml blueberries
- 120 ml cold butter, cut into 1 cm cubes
- 240 ml whipping cream, divided

Procedure:

Preheat oven to 230°C. Stir together first 4 ingredients in a large bowl. Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze for 5 minutes.

Add 180 ml of cream and 18 g blueberries, stirring just until the dry ingredients are moistened. Turn dough out onto wax paper; gently press or pat dough into a 18 cm round. Cut round into 8 wedges. Place wedges 5 cm apart on a lightly greased baking sheet. Brush tops of wedges with remaining 36 g cream just until moistened. Bake at 230°C for 13 to 15 minutes or until golden.

Assembly:

Put crumbled scone on bottom of parfait. Mix berries together. Layer scone with 18 g of berry mixture. Top berries with 85 g of plain yogurt. Top with 18 g of berry mixture and top with 18 g of toasted hazelnut pieces. Drizzle with Nutella®.

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