

# DURHAM GIN SUMMER CUP TRIFLE

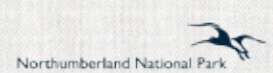
## WITH COTHERSTONE CHEESE CUSTARD

Created by Andrew Rowbotham  
and served at The Crown at Mickleton



This recipe has been produced as part of The Northern Lands initiative funded by DEFRA through the Rural Development Programme for England to promote local produce, and this food tourism project is led by Visit County Durham.

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**SERVES: 6**

## FOR THE SPONGE LAYER

Ingredients	Quantity
Madeira cake	285g

## FOR THE JELLY

Ingredients	Quantity
Juice from fresh berries finely strained (We use frozen blackcurrants, raspberries, redcurrants, blueberries in equal quantities)	450ml
Caster sugar	125g
Durham Distillery Summer Cup Gin	50ml
Assorted fresh berries	200g
Bronze gelatine	

## FOR THE CRÈME PATISSERIE

Ingredients	Quantity
Milk	500ml
Vanilla pod, split down the middle and seeds scraped out	1
Caster sugar	100g
Free-range eggs, yolks only or 80g pasteurised egg yolks	4
Cornflour	40g
Cotherstone cheese, crumbled	80g

## FOR FINISH

Ingredients	Quantity
Double cream	400ml
Chocolate for shaving	50g
Orange, zest	1

## METHOD:

1. Trim the brown outer layer from the Madeira cake, cut into 1cm thick slices and place a slice in the bottom of each individual serving tumbler.
2. Soak the gelatine leaves in cold water.
3. In a pan, add the sugar to the berry juice and heat until boiling, remove from the heat, then allow to cool slightly add the Summer Cup.
4. Squeeze the excess water from the gelatine leaves, and then add to the warm berry juice, stirring to ensure that it dissolves completely. Pass through a fine sieve into a pouring jug. Set the jelly mix aside to cool.
5. Arrange a selection of the fresh berries on top of the Madeira cake, reserving some for garnishing later.
6. Once the jelly mix has cooled slightly pour into the glass tumbler until it covers the berries, then refrigerate.
7. To make the crème patisserie, pour the milk into a pan, add the split vanilla pod and its seeds. Bring the milk mixture to the boil, and then remove from the heat.
8. Whisk together the sugar, egg yolks and cornflour in a large bowl.
9. Pour a little of the hot milk onto the egg mixture, whisking continuously. Whisk in the rest of the hot milk until well combined, and then return to the pan.
10. Cook the mixture over a gentle heat, stirring continuously, until the mixture becomes thick as it just comes to the boil.
11. Remove pan from the heat add the Cotherstone cheese and whisk through until melted and thoroughly combined. Now pass the mixture through a sieve into a clean bowl.
12. Allow the crème patisserie to cool slightly, then once the jelly has set in the tumblers, cover with the crème patisserie and refrigerate until cold and set.
13. Whip cream until thick, do not over whip, pipe or spread over the trifle.
14. To serve top with shaved chocolate and orange zest.

