

SALTED HONEY COW CHEESECAKE, FIG & RASPBERRY TRIFLE

MAKES: 4 MINI TRIFLES
OR 1 LARGER TRIFLE



INGREDIENTS

- 2 x 120g logs Salted Honey Cow Cheese
- ½ cup thickened cream
- 2 tbsp honey + extra to drizzle
- 200g sponge cake or swiss roll (strawberry jam filled if available), diced
- 4 large figs
- 1 punnet raspberries
- 1/3 cup Pistachio nuts, crushed
- 1 orange

METHOD

1. In a food processor or blender, combine the cheese and cream, blending to a smooth, creamy whipped consistency. Transfer to the fridge for 30 minutes.
2. Diced the cake amongst serve glasses or bowls and spoon over half the whipped cheesecake and half the pistachio.
3. Dice one fig and spoon that over the bowls, cut the remaining figs into wedges.
4. Scatter over half the raspberries then spoon over the remaining cheesecake, berries, figs, pistachio and drizzle with honey.



yarra valley cheese

The way cheese should be.