

# The Hirshon Christmas Trifle

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-fruit-trifle-recipe>

## Ingredients:

- 3 large eggs
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 3/4 cup flour
- 1/2 teaspoon baking powder
- 1/3 cup raspberry jam seedless
- 1 tablespoon kirsch
- 1/4 cup dry sherry Med-, JH note – use an Amontillado
- 7 egg yolks
- 1 cup sugar
- 2 cups milk scalded & cooled
- 1/2 cup heavy cream scalded & cooled slightly
- 1 teaspoon vanilla
- 1/2 cup creme fraiche
- 1/4 cup dry sherry Med-
- 1/2 liter cream full-, cream
- 80 grams powdered sugar ? cup minus 2 tsp
- 2 egg whites
- 1/2 deciliter cream sherry 3 Tbsp and 1 tsp
- 1 1/2 cups biscuit crumbs Amaretti
- 1/8 cup medium dry sherry
- 1/8 cup apricot brandy or use med-dry Sherry
- 1 pound strawberries sliced
- 2 tablespoons pistachio nuts shelled and chopped – you can get these pre-chopped from Trader Joes
- fruit Paradise Brand Old English, and Peel Mix, minced and use to taste as garnish, optional
- rose petals Candied, lightly crushed, optional
- violets Candied, lightly crushed, optional
- lemon zest Microplaned
- raspberry jam seedless
- edible silver leaf DeiAurum: Pure, Flakes, Jar, 0.100g, optional
- 24 edible gold leaf Flakes, Jar, 0.100g, optional

## **Nutrition:**

1. Calories: 1360 calories
2. Carbohydrate: 165 grams
3. Cholesterol: 700 milligrams
4. Fat: 64 grams
5. Fiber: 4 grams
6. Protein: 28 grams
7. SaturatedFat: 35 grams
8. Sodium: 620 milligrams
9. Sugar: 127 grams

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