

Tasting a Language

Merienda Canaria Trifle

Ingredients

- 10 butter biscuits (Spanish Maria biscuits)
- 400 grs Whipped cream (250 ml cream + 2tbsp sugar)
- 250 ml custard
- 6 Canarian _____
- 150 ml _____ milk
- 4 wafers
- _____



Method

1. In a bowl, crumble six Maria biscuits and slowly _____ them with four crushed bananas and the condensed milk to get our Canarian crumble and set aside. Also in another _____ keep some mashed banana for later.
2. In a chilled bowl add 250 ml of cream and start _____ (better to use an electric whisk). After a few minutes when the cream becomes thicker add 2 tbsp of sugar and keep whisking. The cream is ready when you lift the beater from the cream and it leaves a lazy curvy peak.
3. Now prepare yourself for the crumble.
In a dessert glass, crumble the rest of the _____ and place them in a thick layer at the bottom of the glass. Then _____ a layer of whipped _____ to cover the biscuits and add another layer of mashed bananas.
4. Now place the Canarian crumble layer over gently. Add whipped cream again and add the last crushed banana layer. Then, pour the custard all over and _____ with a dollop of whipped cream and a wafer. Scatter a pinch of cinnamon on the top to finish.

cream	bananas	beat	bake	add	decorate	whisking
bowl	boil	chop	condensed	cinnamon	biscuits	mix

