

More than 1 hour

Serves 8-10

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Ingredients

- 3 slabs (100g each) dark chocolate, chopped
- ½ cup (125ml) steaming-hot cream
- 1 cup (250ml) Nutella
- 1 cup (250ml) cream
- 1 tub (250g) mascarpone, whisked
- ¼ cup (60ml) icing sugar
- 1 cup (250ml) strong coffee
- 1 Tbsp (15ml) brown sugar
- 3-5 Tbsp (45-75ml) Kahlúa (optional)
- 1 packet (100g) boudoir biscuits

For serving:

- Cocoa powder
- Chocolate balls or toasted, chopped hazelnuts

Method

1. Place chocolate in a heatproof bowl and pour over steaming-hot cream.
2. Allow to melt for 2 minutes, then whisk until smooth. Set aside to firm up at room temperature.
3. Microwave Nutella for about 30 seconds until runny, then set aside for 5 minutes.
4. Whisk cream with an electric whisk until stiff peaks form, about 5-6 minutes.
5. Add cooled Nutella, whisking until smooth. Chill in fridge.
6. Whisk 1 tub mascarpone and icing sugar until spreadable. Set aside.
7. Combine coffee, sugar and Kahlúa, if using, stirring to dissolve.
8. To assemble, dip ½ packet (50g) boudoir biscuits in coffee mixture and use to line the

base of a 22cm x 18cm high trifle bowl.

9. Top with  $\frac{1}{3}$  mascarpone mixture,  $\frac{1}{3}$  chocolate ganache and  $\frac{1}{3}$  Nutella mousse, and top with the remaining boudoir biscuits.
10. Repeat to create 3 layers. Serve dusted with cocoa powder and topped with chocolate balls or toasted, chopped hazelnuts.

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