

# Chocolate and Caramel Popcorn Trifle

## Chocolate Custard

300ml milk  
100g dark chocolate, grated  
3 tablespoons caster sugar  
2 egg yolks  
½ tablespoon cornflour  
250g mascarpone

## Cornflake Layer

150g dark chocolate  
150g cornflakes

## To serve

150g caramel popcorn  
300ml double cream  
75ml dulce de leche

Heat the milk in the pan until steaming but not boiling. Take off the heat and add the grated chocolate. Stir until it is all melted. In a bowl, whisk together the egg yolks and sugar, then sprinkle over the cornflour and mix until smooth. Slowly pour in the chocolate milk and then transfer back to the pan. Cook gently over a low heat until the custard thickens. Take off the heat, leave to cool a little and then stir in the mascarpone cheese. Chill, covered, for 30 minutes.



For the cornflake layer, melt the chocolate and fold through the cornflakes until they are all coated. Spread the mixture onto a baking tray and chill in the fridge until hardened. Put half the chocolate custard into the bottom of a 20cm bowl – good to be clear so that you can see the layers. Add two-thirds of the chocolate cornflakes, then spoon over the rest of the chocolate custard. Cover and chill for 2 hours to allow the custard to set. Just before serving, whip the cream until it holds its shape and spoon over the trifle. Top with the caramel popcorn and any remaining chocolate cornflakes and drizzle with dulce de leche.