





OLD FASHIONED TRIFLE

CIA recipe concepts 2017

Yield: 4 servings



INGREDIENTS

1 qt.	 Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
1 Unit	 On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
1 C	Cherry pie filling
1/4 C	Bourbon
1 Drop	Bitters (as needed)
4 Piece	Orange peel garnish
4 Piece	Black cherry garnish
4 Unit	Disposable pastry bag (no tip)
4 Unit	Bamboo picks
4 Unit	Large old fashioned glasses

DIRECTIONS

- 1 In large heavy bottom sauce pan add $\frac{1}{2}$ of the Rich's Premium Custard Base, $\frac{1}{2}$ of the bourbon and bring to a boil, simmer 2 minutes.
- 2 Fill old fashioned glasses with a layer of Rich's Custard (about $\frac{1}{3}$ of the glass) and place in the refrigerator to cool and set.
- 3 Prepare the remaining custard the same as in step #1.
- 4 Remove old fashioned glasses with set custard; add $\frac{1}{4}$ cup of cherry pie filling and another layer of custard in each glass. Place back in the refrigerator to set.
- 5 In a large bowl add 1 bag of Rich's Original On Top Whipped Topping and bitters to taste. Lightly whip together and transfer mixture into a disposable pastry bag, hold in refrigerator until ready to garnish.
- 6 Garnish each trifle with bitters infused On Top, orange peel and black cherry.