

Strawberry and Rosé Breakfast Trifle

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Makes 4 to 6 individual trifles (depends on the size of your serving glasses)

What You'll Need:

For the macerated strawberries

- 1 pound of strawberries
- 1 tablespoon granulated sugar

For the rosé simple syrup

- 1 cup (200 grams) of granulated sugar
- 1 cup of dry rosé (237 ml) (alternatively, you can use champagne, elderflower liqueur, or any juice you like)

For the lemon yogurt cake

- ½ cup (123 grams) plain yogurt or Greek yogurt
- 1 cup (200 grams) granulated sugar
- grated lemon zest from 2 medium-sized lemons
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 ½ cups (180 grams) all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup (about 118 ml) neutral flavored oil (such as sunflower or grape seed)

To assemble the trifles

- Raspberry jam or lemon curd
- Vanilla yogurt (not Greek) (You'll need about 1/2 cup for each trifle)

Attractive glasses of some sort in which to serve the trifle.

What You'll Do:

Make and bake the cake

1. Preheat the oven to 350 degrees F. Once you get the hang of this cake, you can have it ready by the time the oven is at temperature. This is an easy cake—a bowl and whisk

kind of cake. Grease a 9" square baking pan. (If you only have round, fret not. It will still work.)

2. In a large bowl, whisk together the yogurt, sugar and lemon zest. Whisk in the eggs and vanilla until fully incorporated. Add the flour, baking powder and salt and mix until just combined. Pour in the oil and whisk until smooth (there should not be lumps!).
3. Pour the mixture into the prepared pan and bake for 25 to 30 minutes or until a toothpick comes out clean, or maybe with a crumb or two.
4. Let the cake cool. If not using right away, wrap well in plastic wrap or foil to keep it fresh and moist until you're ready to assemble the trifles.

Meanwhile....

Make the simple syrup

1. In a small saucepan stir together the sugar and rosé over low heat. Let the sugar melt completely, stirring occasionally. When the mixture is translucent and all the sugar crystals have dissolved, let the mixture cool. If not using right away, store in the refrigerator.

NB: Any leftover can be used to macerate other fruits, or used in champagne cocktails.

Macerate the strawberries

1. Wash and dry the strawberries. Remove the green stems and chop the strawberries into small pieces (less than 1/2"). Put the strawberries in a small container, sprinkle with the sugar and stir well. Cover the mixture and refrigerate for at least 1 hour or up to 24 hours.

Assemble the trifles!

1. Remove the cake from the pan and slice it in half horizontally. Spread a generous amount of jam or curd on the bottom half of the cake. Replace the top half of the cake.
2. Slice the cake into 1 1/2" strips. From these strips, slice 2 cake squares for each glass you plan to serve. (In other words, if you are making 6 glasses, you will cut 12 squares.) The area of the square should approximate the diameter of the serving glasses.
3. In the bottom of each serving glass, pour a 1/4" of rosé simple syrup. Place a square of cake on top and pour a tablespoon or two more of the syrup over the cake. Add 2 or 3 tablespoons of macerated strawberries on top. Place large dollops of vanilla yogurt over the strawberries (about 1/4 cup). Repeat with another chunk of cake, syrup, berries and some yogurt. Cover and refrigerate for at least 1 hour or up to 24.
4. Decorate with a sprig of mint, an edible flower, some chopped strawberries, sprinkles, or whatever strikes your fancy.