

**Humboldt Creamery 12/18/17**  
**Decadent Holiday Desserts**

**Pound Cake, Vanilla Pastry Cream and Cranberry Trifle**

2 cups pound cake, diced in  $\frac{3}{4}$  inch cubes  
2 cups pastry cream (see recipe below)  
 $\frac{1}{2}$  cup cranberry relish (see recipe below)  
1 Mandarin orange (for garnish)

Layer trifle dish with pastry cream, diced pound cake and then cranberry. Repeat to fill dish and finish with cranberry.

**Vanilla Pastry Cream**

2 quarts whole Humboldt Creamery organic milk  
2 vanilla beans, split (or 2 TBS vanilla paste)  
5 ounces corn starch  
1 pound sugar  
1 teaspoon salt  
6 eggs

Heat milk and vanilla bean (if using paste, add with eggs). In a separate bowl, whisk cornstarch, sugar, salt and eggs. Gradually add hot milk (and vanilla paste) to egg mixture and mix to combine. Pour back into pot and cook slowly over medium-low heat, using a whisk and rubber spatula. Bring to a low boil, continue to cook 1 minute longer. Strain and chill.

**Cranberry Relish**

1 bag fresh cranberries  
1 Mandarin orange  
1 ounce crystalized ginger  
1 cup sugar  
2 tablespoons raspberry preserves

Zest oranges and combine zest with ginger. In a food processor, combine the peeled mandarins with rest of ingredients and process well.

### **Chocolate Brownie, Whipped Cream and Peppermint Trifle**

2 cups brownie, diced in  $\frac{3}{4}$  inch cubes  
1 cup cream  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup peppermint candies, crushed

With an electric mixer, beat cream and sugar and beat until soft peaks form. Set aside.  
Layer trifle dish with whipped cream, diced brownie and then peppermint. Repeat to fill dish and finish with peppermint.

### **Pumpkin Cake, Mascarpone Cream and Pumpkin Seed Trifle**

1 cup mascarpone cheese  
 $\frac{1}{4}$  cup powdered sugar  
1 teaspoon vanilla  
1 cup cream  
2 cups pumpkin cake, diced in  $\frac{3}{4}$  inch cubes  
 $\frac{1}{4}$  cup pumpkin seeds, toasted

Whisk together mascarpone cheese, powdered sugar, and vanilla in a large bowl just until blended. Separately, beat cream with an electric mixer until stiff peaks form. Fold whipped cream into mascarpone mixture. Set aside.

Layer trifle dish with mascarpone cream, diced cake and then pumpkin seeds. Repeat to fill dish and finish with pumpkin seeds.