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**RIOJA**

*Spain's Finest  
Wine Region*

## FIG & CARAMEL TRIFLE



### **INGREDIENTS:**

- 1 (or 3) favorite Panettone, ends trimmed and sliced into 3 rounds
- 1 Cup Mascarpone
- 1 Cup Yogurt, strained
- 1 Cup Cream
- 1 Cup Caramel Sauce
- 1 8 oz. Jar Fig Preserves
- 18 Fresh Figs, halved

### **DIRECTIONS:**

In a standard mixer fitted with paddle attachment, mix mascarpone, yogurt, and cream until fully incorporated and fluffy.

Assemble trifle in a 3 quart glass Trifle bowl.

1 slice of chosen panettone as the base layer, spread on  $\frac{1}{3}$  mascarpone mix, then  $\frac{1}{3}$  preserves,  $\frac{1}{3}$  caramel sauce. Repeat until the top layer is mascarpone with fresh figs and caramel sauce.

### *Featured Wines:*

CONDE VALDEMAR RESERVA 2015

LOPEZ DE HARO GRAN RESERVA 2012

BODEGAS CAMPILLO GRAN RESERVA 2012