

## Maru CHA CHA Trifle

Created by Chef Michael Anthony  
James Beard Award-Winning Chef

### Strawberry Jam

*Yield: 1 quart*

*Ingredients:*

*Strawberries, halved- 7 cups*

*Granulated Sugar- 2 ¾ cups*

*Vanilla Extract- 1/3 cup*

*Kosher Salt- 1/3 cup*

*Lemon Juice- 1/3 cup*

*Directions: Mix the strawberries, sugar, vanilla extract and salt together in a pot. Cook over medium heat until the strawberries break down and the juices thicken. The cooking process will take 15-30 minutes depending on the ripeness of the strawberries. Once the strawberries are broken down and the juices have thickened, remove off the heat and cool. Once cool, add the lemon juice and blend the jam in the blender until smooth.*

### Yuzu Diplomat

*Ingredients:*

*Yuzu Curd- 1 cup*

*Heavy Cream- ½ cup*

*Directions: Whip the heavy cream to medium peaks. Add the Yuzu Curd and fold into the whipped cream with a whisk. Mix until everything is smooth with no lumps.*

### Yuzu Curd

*Yield: 1 quart*

*Ingredients:*

*Yuzu Juice- 2 2/3 cups*

*Granulated Sugar- 2 1/8 cups*

*Whole Eggs- 1 2/3 cups*

*Butter, cold and cubed- 4 cups*

*Gelatin Sheets- 1 ¾ teaspoon*

*Directions: Bloom the gelatin in ice water. Combine the yuzu juice and sugar in a pot and bring to a simmer. Pour the hot juice into the eggs while whisking. Pour everything back into the pot and bring to a boil while whisk continuously to prevent from burning. Remove from the heat; add cold butter and bloomed gelatin and whisk to fully incorporate.*

### Assembling the Trifle

1. Choose a desired cup or bowl for building the trifle.
2. Toss fresh, halved, strawberries with the Strawberry Jam so that the strawberries are fully coated.
3. Put a layer of strawberries to cover the bottom of the cup or bowl.
4. Spread a layer of Yuzu Diplomat to cover the strawberries.
5. Lay Maru CHA CHA cookies on top of the Yuzu Diplomat.
6. Cover the cookies with a Yuzu Diplomat
7. Top the trifle with a few more Maru CHA CHA cookies, fresh fruit and nuts.
8. Enjoy!