



Tipsy Lizard

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD CRANKCASE

Tipsy Laird, a trifle made with whisky (or the whisky-based liqueur Drambuie), custard and raspberries. Adjust quantities of the individual components based on your trifle dish and personal tastes, but making the custard from scratch is key, and it's easier than you may think.



- ¼ cup raspberry Jelly or seedless jam
- 4 cups fresh or frozen raspberries, plus more for garnish
- 3 cups half-and-half
- 6 tablespoons sugar
- 1 pinch kosher salt
- 6 large egg yolks
- 3 tablespoons cornstarch
- ½ cup Drambuie
- 1 (7-ounce) package ladyfingers (may be labeled sponge fingers)
- 1 cup whipping cream
- Sliced almonds, for garnish

In microwave or small saucepan, melt jelly. Combine with raspberries, gently stirring to coat. Set aside. In large saucepan over medium-low heat, bring half-and-half, sugar and salt to simmer, stirring to dissolve sugar. Meanwhile, whisk egg yolks and cornstarch together in large bowl until smooth. Whisking yolks constantly, slowly pour in half-and-half mixture. Return mixture to saucepan. Stirring frequently, cook until thick, like soft pudding, about 8 minutes. Remove from heat. Stir in 1 tablespoon Drambuie.

Transfer to bowl, press plastic on surface, and refrigerate until cooled. Whisk to loosen. To assemble trifle, cover bottom of trifle bowl or deep glass dish with layer of ladyfingers, breaking them to fit, if necessary. Brush or drizzle with half of remaining Drambuie. Layer in half of raspberries, then half custard. Repeat layers. Press plastic on surface and refrigerate 2-12 hours. When ready to serve, whip cream until it holds soft peaks. Spread or pipe decoratively over trifle. Garnish with almonds and raspberries just before serving. Serves 8-12.