



Greenmarket Recipe Series

STRAWBERRY RHUBARB TRIFLE

BY CHEF MARKUS GLOCKER OF AUGUSTINE

Ingredients:

Pastry Cream:

- *1 cup whole milk
- *1 cup crème fraiche
- 4 Tbsp sugar, divided
- *1 whole egg
- *2 yolks
- 1/4 cup + 1 Tbsp cornstarch
- *2 Tbsp butter
- 1 vanilla bean

Basil Water:

- *8oz fresh basil
- 2 cups water for blanching
- 2 quart ice bath
- 1/2 cup water

Basil Cake:

- 3/4 cup sugar
- *1 cup all-purpose flour
- 1/4 tsp baking soda
- 1/4 tsp baking powder

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

Pastry Cream:

1. In a medium bowl, combine the egg yolks and whole egg. Whisk in 2 Tablespoons of sugar, followed by the cornstarch. Set aside.
2. In a medium pot over medium heat, bring milk, remaining 2 Tablespoons of sugar and vanilla bean to a boil.
3. Once the milk had reached a boil, remove from the heat and temper with the egg mixture, adding small amount of milk at the time so as not to cook the eggs. Once a third of the milk is incorporated, pour everything into back into the pot with the milk.

- Pinch of salt

- 1/4 cup + 2 Tbsp olive oil

- 1/4 cup + 2 Tbsp Basil Water

- *1 egg

Rhubarb Compote:

- *3/4 lb rhubarb stalks, diced

- 1/4 lb strawberries

- 1/2 cup sugar

- 1/2 tsp orange zest

- 2 Tbsp orange liqueur

- *2 Tbsp butter

Whipped Cream:

- *1 pint heavy whipping cream

- 1 vanilla bean

- 2 Tbsp sugar

Additional:

- 1/4 cup almonds, toasted and chopped

- 1 pint strawberries, sliced

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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4. Whisk in the creme fraiche and return the pot to medium heat, stirring constantly until thickened and starch is cooked out.
5. Transfer to a mixing bowl and whisk in the butter. Cover the surface with cling film and place in the fridge to fully cool.
6. To lighten the cooled pastry cream, fold in half of the whipped cream, reserving the other half for the top.

Basil Water:

1. Pick basil leaves from stems. Bring water to a boil and blanch the leaves for approximately 20 seconds. Using a colander, remove leaves from water and place into an ice bath.
2. In a blender combine basil leaves and ½ cup of basil water and blend on high for 1 minute.
3. Strain through a fine mesh sieve

Basil Cake:

1. Sift together dry ingredients
2. In a separate bowl, whisk together the olive oil, basil water and eggs
3. Combine the two mixtures, whisking until the batter is smooth.
4. Pour mix into a parchment lined 8 by 12 inch pan and bake at 325 for 10-15 minutes.
5. Allow to cool and cut into 1 inch cubes

Rhubarb Compote

1. In a medium pot, combine rhubarb, sugar, liqueur, strawberries and zest. Cook over medium heat until rhubarb releases its juices, stirring often until fully softened and thick.
2. Remove from heat and stir in butter and salt, allow to cool fully.

Whipped Cream

1. Add vanilla bean and sugar to heavy cream in the bowl of a kitchen aid mixer and whisk to soft peaks.

Assembly:

1. In a large trifle dish or individual glasses, begin by spreading the lightened pastry cream as your first layer.
2. Next, pipe or spread a layer of the rhubarb compote.
3. Layer the cubes of basil cake over the compote.
4. Sprinkle with toasted almonds.
5. Spoon strawberries over the top.
6. To finish, add the reserved whipped cream and smooth over the top.

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