

Less than 30 minutes (+ overnight freezing)

Serves 10-12

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Ingredients:

- 2 two-tier PnP Bakery chocolate cakes, icing removed (sliced choc muffins work well too)
- 2.5L softened chocolate or vanilla ice-cream
- 2 punnets (200g each) raspberries + extra for serving
- Fresh mint, for serving

Meringue:

- 4 egg whites
- Pinch cream of tartar
- ½ Tbsp (7ml) vanilla essence
- 1 cup (200g) castor sugar

GOOD IDEA

Don't have a blow torch?
Serve as is with a
marshmallow-fluff topping.

Method:

1. Line a 3L bowl with clingfilm.
2. Cut cake into blocks and use to line the bowl to create the outer layer.
3. Use off-cuts of cake to fill the gaps. (Reserve some cake to enclose the top).
4. Swirl raspberries through softened ice-cream.
5. Fill cake-lined bowl with this mixture, making sure not to fill higher than the cake edge.
6. Smooth out and top ice-cream mixture with reserved cake.
7. Cover with a layer of clingfilm.
8. Freeze for 4-5 hours or preferably overnight.

9. For meringue, whisk egg whites and cream of tartar to medium stiff peaks.
10. Whisk in vanilla essence.
11. Add sugar, a tablespoon at a time, making sure it dissolves completely before adding the next spoon.
12. Whisk until all sugar is added and the meringue mixture is smooth, thick and glossy.
13. Turn frozen cake out on a serving plate and remove clingfilm.
14. Spread liberally with meringue and, using a kitchen blowtorch, brown meringue all over.
15. Serve slices with extra berries and mint.