



## SUMMER ICE CREAM CAKE (TM6, TM5, TM31)

⏱ 10 min. ⌚ 4 hrs. 50 min. 🌿 easy ➡ 8 portions

### INGREDIENTS

#### Berry coulis

200 g fresh raspberries (see Tips)  
100 g caster sugar  
20 g lemon juice, freshly squeezed  
(approx. ½ lemon)

#### Summer ice cream cake

230 g shortbread biscuits  
70 g blanched almonds, toasted  
50 g raw sugar  
2 eggs  
300 g pouring (whipping) cream, chilled  
½ tsp rose water  
50 g dried cranberries  
50 g shelled unsalted pistachio nuts  
100 g green seedless grapes, plus  
extra for decorating  
100 g red seedless grapes, plus extra  
for decorating  
fresh raspberries, for decorating  
(optional)  
strawberries, for decorating (optional)

### USEFUL ITEMS

small jug, springform cake tin (20 cm),  
baking paper, bowl, wooden skewer

### Preparation

#### Berry coulis

1. Place all ingredients into mixing bowl and cook **4-6 min/90°C/speed 4**, until slightly thickened. Transfer into a small jug and set aside to cool. Clean and dry mixing bowl.

#### Summer ice cream cake

2. Preheat oven to 180°C. Grease and line a springform cake tin (20 cm) with baking paper and set aside.

3. Place shortbread biscuits and almonds into mixing bowl and mill **10 sec/speed 10**. Transfer mixture into base of prepared tin then, using the back of a spoon, press down lightly. Bake for 10 minutes (180°C). Leave to cool completely (approx. 30 minutes).

4. **Insert butterfly whisk.** Place sugar and eggs into mixing bowl and cook **6 min/60°C/speed 4**. Transfer into a bowl and place into refrigerator to cool (approx. 30 minutes). Clean and dry mixing bowl and butterfly whisk.

5. **Re-insert butterfly whisk.** Place cream and rose water into mixing bowl and whip **10-20 sec/speed 4**, until soft peaks form, watching carefully through hole in mixing bowl lid to avoid over-whipping. Transfer cream into chilled reserved custard and using spatula, fold to combine. Add remaining Summer ice cream cake ingredients, excluding fresh raspberries and strawberries, to reserved custard mixture and fold through using spatula.

6. Pour custard mixture into reserved cooled base and then pour half of the reserved Berry coulis over custard. Using a wooden skewer, stir berry coulis through custard mixture to create a marble effect. Place into freezer to set for a minimum 4 hours. Once frozen, decorate with raspberries, strawberries and extra grapes. Serve with remaining berry coulis.

### TIP

- Try making individual cakes using muffin or friand tins.
- Fresh raspberries can be substituted with 200 g frozen raspberries.