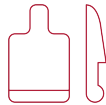




White Chocolate Cake with Raspberry Ice Cream Filling & Meringue Frosting



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 40 MINUTES
PLUS FREEZING TIME FOR
ICE CREAM



SERVES: 10-12

Ingredients

White chocolate cake

- 200g butter, chopped
- 250g white chocolate, chopped
- 1 cup milk
- 1 tsp vanilla extract
- 1 ¼ cup caster sugar
- 2 eggs, lightly beaten
- 2 egg yolks, lightly beaten
- 2 ¼ cups plain flour
- 2 tsps baking powder

Raspberry Ice Cream

- 250g fresh raspberries
- 2 tbsps caster sugar
- 1 litre of good quality vanilla ice cream, softened

Method

White chocolate cake

To make the white chocolate cake mixture, place the butter, chocolate and milk into a large saucepan and cook on Induction level 1, stirring occasionally until chocolate and butter have melted. Add the vanilla and mix well until ingredients are blended together. Transfer the mixture to a large mixing bowl and cool slightly.

Preheat the oven on CircoTherm® to 160°C and place the wire rack on shelf 2. Grease and line 2 shallow 20cm round cake pans. Stir the sugar into the chocolate mixture, then add the eggs and egg yolks and mix well. Sift the flour and the baking powder over the mixture and mix to form a smooth batter. Spoon the mixture evenly into the prepared cake pans and bake for 40 minutes or until cooked when tested with a skewer.

Raspberry Ice Cream

Place the raspberries and sugar in a small saucepan. Mix to combine then cook over a low heat, Induction level 3, stirring occasionally until sugar dissolves. Increase the heat to Induction level 5 and simmer for 6 to 8 minutes or until reduced and slightly thickened. Allow to cool to room temperature.

Place the ice cream & raspberry mix into a large bowl and mix to combine. Spoon the mixture into a 20cm shallow cake pan that has been lined with plastic wrap. Cover the surface of the ice cream with plastic wrap and freeze until firm.

Meringue Frosting

Place all the ingredients for the frosting into a medium heatproof glass bowl. Place some water into a medium size saucepan and place over a

Meringue Frosting

4 egg whites

1 cup caster sugar

1 tbsp glucose syrup

2 tbsp water

medium heat, Induction level 5. Place the bowl over the saucepan, making sure the base of the bowl is not touching the water.

Using electric beaters beat the egg white mix until thick and glossy and doubled in volume. Remove the bowl from the heat and continue to beat a further 4 to 5 minutes or until cooled. Use immediately.

White Chocolate Cake Assembly

To assemble the cake, sandwich the ice cream between the two cake layers. Spread the meringue frosting on the top and sides of the cake.

Using a blow torch, gently caramelise the meringue frosting. Alternatively the cake can be decorated with toasted shredded coconut.

Notes
