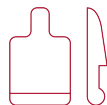




Cherry Bombe Alaska



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR



COOKING TIME: 30 MINS



SERVES: 12

Ingredients

Ginger Cake Base

- ¾ cup brown sugar
- ¾ cup plain flour
- ¾ cup SR flour
- ½ tsp bi-carb soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- 125g unsalted butter, softened
- 1 egg
- 2 tbsp milk

Cherry and Chocolate Semifreddo

- 400g cherries, halved and pitted
- 120ml water
- 2 tbsp caster sugar
- 60ml flavoured gin
- 600ml thickened cream
- ½ cup sweetened condensed milk

Method

For the ginger cake preheat oven on CircoTherm at 160°C. Grease and line a 22cm spring form cake tin with cooking oil spray and line with baking paper. In a medium bowl, whisk together all of the dry ingredients and set aside.

In a mixer bowl cream the butter and sugar together then add the egg. Once combined slowly add in the dry ingredients and the milk. Mix until just combined. Using a spatula remove the mixture and transfer to the prepared cake tin. Place in preheated oven and cook for 25-30 minutes.

For the cherry semifreddo, stir together the pitted cherries, water and caster sugar in a saucepan over medium heat, Induction level 5 until sugar dissolves, roughly 7 minutes. Remove from heat and cool slightly. Transfer the majority of the cherries to a blender and puree along with the flavoured gin. Once pureed add the last of the cooked cherries in a bowl and cool completely in the fridge. Meanwhile, whisk cream and condensed milk in the bowl of an electric mixer on medium-high speed until soft peaks form. Then fold through the cooled cherry mixture with half of the whipped cream mixture and pour into a 3L Pyrex mixing bowl which has been lined with cling film with extra overhang. With the remaining whipped cream fold through with the still warm melted chocolate until incorporated, slightly chill in the fridge then pour on top of the cherry semifreddo. Lastly top with the ginger cake, cover with the plastic wrap and freeze overnight or until the semifreddo is firm.

For the Italian meringue combine sugar and water in a small saucepan. Cook over a high heat, Induction level 8 without stirring. Cook until sugar syrup reaches a temperature of 115°C on a thermometer. Brush down sides of saucepan as necessary with a pastry brush dipped in water. Meanwhile, combine egg whites and lemon juice in the bowl of a stand mixer fitted with

½ cup dark chocolate, melted

Italian Meringue

1 cup caster sugar

½ cup water

4 egg whites, room temperature

1 lemon, juiced

a whisk attachment. Set mixer to medium-high speed and mix until soft peaks form about 1 minute. With the mixer running, carefully and slowly drizzle in hot sugar syrup. Increase speed to high and whip until desired stiffness is achieved. Continue to whisk until the meringue mixture is completely cool.

To serve, unmould the bombe Alaska onto a cake stand, use hot water on the outside of the bowl to help assist this removal. Cover with Italian meringue with the use of an offset spatula to create swirls. Scorch with a blowtorch until golden and slightly burnt on the peaks.

Notes
