



Ice cream cupcakes

20'
Hands on

2 hours'
Hands off

6
Portion(s)

2
Difficulty



Ingredients

- 250 g tempered chocolate
- 100 g digestive cookies
- 200 g [cherry spoon sweet](#)
- 300 g [chocolate ice cream](#)

For the meringue

- 5 egg whites, of medium eggs
- 250 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt

Διατροφικός πίνακας

Nutrition information per portion

684 Calories (kcal)	22.0 Total Fat (g)	12.0 Saturated Fat (g)	111.0 Total Carbs (g)
34%	31%	60%	43%
92.0 Sugars (g)	8.6 Protein (g)	3.5 Fibre (g)	0.54 Sodium (g)
102%	17%	14%	9%

Method

- Use a pastry brush to spread the tempered chocolate into cupcake liners, and refrigerate until set. Follow the same process once more and refrigerate again.
- Divide the crushed cookies, the spoon sweet, the ice cream, and flatten its surface with a spoon. Transfer to the freezer until the ingredients are set and combined.

For the meringue

- Add the egg whites, the sugar, the vanilla extract and some salt over a bain-marie, and whisk for 6-8 minutes until the sugar melts and the mixture turns white and firm. The mixture should reach 82° C (180° F).
- Remove from the heat and transfer to the mixer's bowl. Beat the meringue with the whisk attachment at high speed, for 3-4 minutes, to cool.
- Transfer to a pastry bag and set it aside.

To assemble

- Cover the cupcakes with the meringue, brown it with a kitchen torch, and serve.