



Ice cream cake

45'
Hands on

6 hours'
Hands off

14-16
Portion(s)

2
Difficulty



Ingredients

For the ganache

- 200 g heavy cream 35%
- 200 g chocolate couverture

For the ice cream

- 500 g heavy cream 35%, chilled
- 400 g sweetened condensed milk
- 250 g cream cheese
- 1 tablespoon(s) granulated sugar
- 150 g strawberries
- lime zest

To assemble

- 260 g sponge cake, vanilla

To serve

- 50 g chocolate couverture, melted
- strawberries
- mint leaves

Method

For the ganache

- In a [saucepan](#), add the heavy cream and transfer over medium heat until it comes to a boil.
- In a bowl add the chocolate broken into pieces. As soon as the heavy cream comes to a boil, remove from the heat and add to the bowl with the melted chocolate.
- Allow 20 seconds for the chocolate to start melting and then, stir with a silicone spatula until the ingredients are homogenized.
- Set aside.

For the ice cream

- In a mixer's bowl, add the heavy cream and beat with the whisk attachment at high speed until stiff peaks form. Transfer to a bowl.
- In the same mixer's bowl, add the sweetened condensed milk, the cream cheese, and beat with the whisk attachment at high speed, for 1 minute, until the cream cheese is fluffy.
- Transfer to the bowl with the whipped cream and fold very softly with a silicone spatula until the ingredients are homogenized. Attention! Make sure that the whipped cream holds its shape.
- Divide the cream among two bowls and set aside.
- In a blender, add the strawberries, the sugar, and beat until they are pureed. Transfer the mixture to one of the bowls with the cream and mix. To the other bowl, add the lime zest and mix.

To assemble

- Place one of the cake layers in a 26 cm [springform pan](#). Spread half of the ganache and the strawberry cream.
- Cover with the second cake layer, spread the remaining ganache, the lime cream, and transfer to the freezer for 5-6 hours until it is chilled well.
- Serve with the melted chocolate, strawberries, and mint leaves.

Διατροφικός πίνακας

Nutrition information per portion

419 Calories (kcal)	31.0 Total Fat (g)	19.0 Saturated Fat (g)	30.0 Total Carbs (g)
21%	44%	95%	12%
24.0 Sugars (g)	5.7 Protein (g)	0.9 Fibre (g)	0.35 Sodium (g)
27%	11%	4%	6%