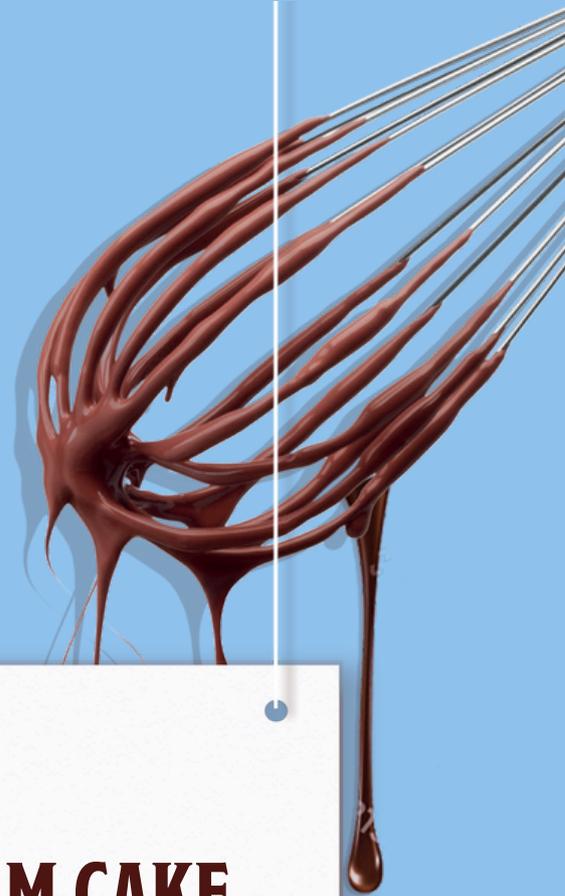


DIE GLÜCKSFABRIK

CHOCOLARIUM<sup>+</sup>

VON MUNZ & MINOR



*Our favourite recipes*

## SIMPLE MINOR ICE CREAM CAKE

Preparation 30 min.  
Baking 40 min.  
Freezing at least 4 hours

base:  
5x egg whites, fresh  
230 g sugar  
200 g ground almonds

Ice cream:  
5x egg yolk, fresh  
100 g sugar  
5 dl full-fat cream  
200 g Minor, chopped

1. Beat the egg whites and sugar until the mixture is stiff and shiny
2. Stir in the almonds.
3. Pour into a springform pan (approx. 26 cm) lined with baking paper and smooth the top. Bake the base for approx. 40 minutes at 180 degrees. Leave to cool.
4. Beat the egg yolks and sugar in a bowl until the mixture is light and fluffy.
5. Whip the cream until stiff and carefully fold it in.
6. Chop 150g of the Minor chocolate into small cubes and stir into the mixture.
7. Spread the ice cream mixture onto the almond base and smooth it out. Freeze for at least 4 hours.
8. Decorate with 50g chopped Minor chocolate.

Tip: The ice cream cake can be made the day before and should be placed in the refrigerator for approx. 10 minutes before serving, before carefully removing it from the springform pan with a knife.



SCAN ME

