



## Chocolate and Rum Meringue Cake

### Ice-cream cake:

300ml thickened cream  
1 tbsp icing sugar  
1 tsp vanilla extract  
50g dark chocolate chopped  
100g store bought mini meringues, crushed into small pieces  
1 tbsp rum

### Chocolate ganache:

150ml thickened cream  
150g dark chocolate broken into pieces  
2 tbsp rum

Punnet of fresh raspberries for decoration

1. Line a loaf tin with plastic wrap, leaving enough overhang on all sides to cover the cake
2. To make Chantilly cream, combine cream and sugar into a mixing bowl and beat with an electric hand beater until *just* firm.
3. Fold in chocolate shards, crushed meringue and rum
4. Empty mixture into prepared loaf tin, cover with overhang and place in the freezer
5. Meanwhile, make ganache. In a small saucepan, bring cream to the boil, then remove pan from the heat and place chocolate pieces in the cream, making sure each piece is covered with cream
6. Let stand for 2 mins, ensuring the chocolate has melted. Then, using a metal spoon, stir in the middle of the pan, bringing the 2 ingredients together to form a thick and glossy ganache. Finally, stir in the rum.
7. Pour ganache into a jug, ready to pour over the ice-cream loaf. (Keep at room temperature for the right pouring consistency)
8. When you are ready to serve, turn out ice-cream cake onto a plate, pour over ganache and top with raspberries. Left-overs can be frozen again.