



VANILLA ICE BOMB WITH ADVOCAAT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Deep freeze stable



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easy

INGREDIENTS FOR 1 PAN

1 Sponge base

150 g Blackberry jam

FOR THE CREAM

500 g QimiQ Classic, unchilled

300 ml Advocaat [Eggnog]

10 g Vanilla sugar

120 g Sugar

250 ml Whipping cream 36 % fat, whipped

200 g Mascarpone

METHOD

1. Spread the blackberry jam onto the sponge base, roll into a roulade and allow to chill.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Fold in the whipped cream.
3. Line a half sphere tin with cling film. Cut the cold roulade into slices and use them to line the pan. Pour the cream into the pan and deep freeze for approx. 6 hours.
4. Remove from the pan and glaze with cake jelly if required.