



# VANILLA ICE BOMB WITH ADVOCAAT



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 1 PAN

**1** Sponge base

**150 g** Blackberry jam

## FOR THE CREAM

**500 g** QimiQ Classic Vanilla, room temperature

**300 ml** Eggnog

**80 g** Sugar

**250 ml** Whipping cream 36% fat, beaten

**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 Vanilla 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 on top and deep freeze for approx. 6 hours.
4. Remove from the pan and glaze with cake jelly if required.