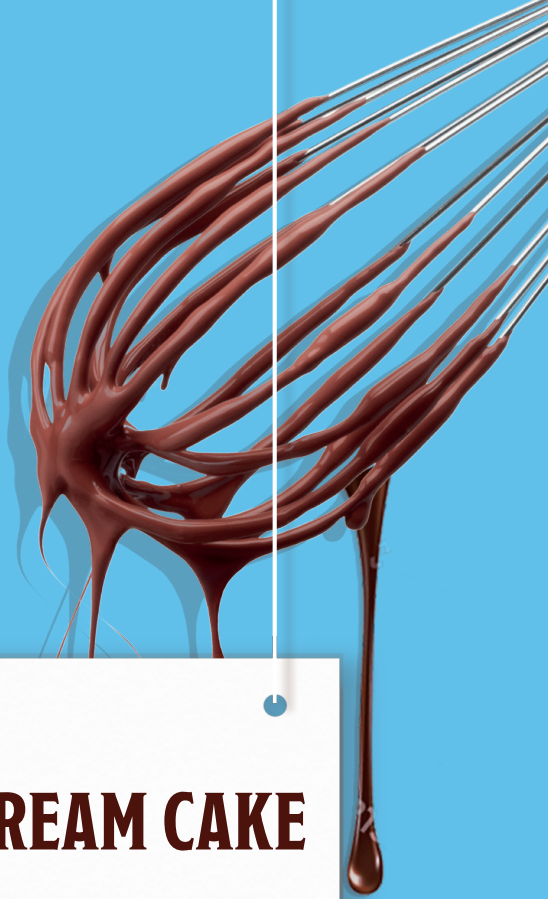


THE HAPPINESS FACTORY

CHOCOLARIUM⁺

OF MUNZ & MINOR



Our favourite recipes **MUNZ CARAMEL & SALT ICE CREAM CAKE**

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

Base:

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

Ice cream:

5x egg whites, fresh
100 g sugar
5 dl full-fat cream
150 g Munz Caramel & Salt

1. Beat the egg whites and sugar until the mixture is firm and bright.
2. Mix in the almonds.
3. Pour into a Springform cake pan (approx. 26 cm) covered with baking paper and smoothen. Bake the base for approx. 40 min. at 180 degrees. Allow to cool.
4. Mix the sugar and egg yolk in a bowl until the mixture is bright and foamy.
5. Beat the cream firmly and carefully fold it into the mixture.
6. Chop 150 g Caramel & Salt chocolate into small cubes and stir them in.
7. Spread the ice cream mixture on the almond base and smoothen. Chill for at least 4 hours.
8. Serve with chopped chocolate or fresh berries.

Tip: The ice cream cake can be prepared the day before and should be put in the fridge approx. 10 minutes before serving, before being carefully removed from the springform cake pan with a knife.



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