

**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

Chocolate-strawberry ice-cream Alaska cake

Ingredients:

A: For the cake:

- 56g bittersweet or semisweet chocolate, chopped
- 28g unsalted butter
- 7g unsweetened chocolate, chopped
- 50g sugar
- 2 small egg
- 25g all purpose flour
- 2/3 tablespoons unsweetened cocoa powder
- 1/6 teaspoon baking powder
- Pinch of salt

B: for the meringue:

- 1.5 egg whites
- 80g sugar

C: Final touch

- ½ pint strawberry ice-cream

How to:

A. For the cake: (Preheat oven to 150C)

1. Butter 6” metal baking pan; line bottom with parchment paper.
Stir bittersweet chocolate, butter, and unsweetened chocolate in small saucepan over low heat until chocolates melt and mixture is smooth. Cool 10 minutes. Whisk the sugar and egg in large bowl until well blended, about 1 minute. Whisk in chocolate mixture.
Sift flour, cocoa, baking powder, and salt over; stir to blend.
Transfer batter to prepared pan. Bake cake until top looks dry and tester inserted into center comes out with some thick sticky batter attached, about 15 minutes. Cool cake in pan to room temperature.



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2. Cut around cake in pan. Place cutting board over pan and invert, tapping out cake. Peel off parchment. Using 2.5-inch round cutter, cut out 3 cake rounds (save remaining cake for another use).
3. Arrange cake rounds on prepared small cake pads. Using 2 to 2 ¼ inch diameter ice cream scoop, place scoop of strawberry ice cream in center of each round, leaving about 1/4-inch plain border. Freeze until ice cream is solid.

B: For meringue:

1. Combine sugar and egg whites in large metal bowl. Set bowl over saucepan of gently simmering water and whisk until mixture is very warm, about 2 minutes. Remove bowl from over water. Using electric mixer, beat meringue at high speed until very thick and billowy, about 2 minutes.

To assemble:

1. Mound 2 heaping tablespoons meringue atop ice cream on 1 cake round. Spread meringue evenly over to cover, sealing meringue to plain cake border and swirling decoratively. Repeat with remaining desserts. Freeze uncovered until meringue is solid.
2. Use a kitchen torch, torch till meringue is deep golden brown in spots.

~~ Bon Appetite ~~