

Frozen cake with surprise



Consejo del chef

The real trick is to be fast when you take the ice cream out of the freezer because it melts quick. If you want to eat in a few days, slice a piece and leave the rest in the freezer.

Raciones para 6

2 Scoops of chocolate ice cream

2 Scoops of strawberry sorbet

650 ml Cream

200 gr Sugar

1 Vanilla pod

Assorted fruit

- 1** Place the chocolate and strawberry ice-cream in plastic wrap.
- 2** Roll up a cylinder and place it in the freezer for two hours to harden.
- 3** Whip the cream with yoghurt, sugar, and vanilla.
- 4** Slice fruit and place it on the bottom and sides of the mould.
- 5** Spread the cream and put the ice-cream cylinder inside.
- 6** Add more cream until covered and freeze for at least four hours.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tarta-helada-con-sorpresa/>

