



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/>

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