

# Frozen cake with surprise

COOKING  
LOVERS TESA



## 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

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

