

## White Chocolate Ice-cream with smarties

400- White chocolate

3- Large eggs

100 gram caster sugar

600ml thicken cream

100gm smarties

Method: using Delicake Cake Ware

Assemble base and sleeve.

Melted chocolate in a bowl over simmering water till melted. Allow to cool.

Beat eggs & sugar for a few minutes till pale in colour.

Combine the chocolate and egg mixture well.

Whip cream till thick, scrape add vanilla pod and fold in the chocolate & egg mixture.

Pour mixture into Delicake, add the smarties on top & put the lid on and freeze till set.

Allow to stand for 10 minutes before serving. Remove the lid and sleeve from the base, cut & serve

You can re-assemble sleeve and lid to store in the freeze.