



BAKED ALASKA

We've given this retro dessert and sweet twist with sweet and sour flavours. Light sponge, sweet and tart sorbet and ice cream layers coated in fluffy meringue make this a real centre piece...

Prep time 40 minutes | Cook Time 25 minutes | Serves 8

INGREDIENTS

You will need a 20/21cm diameter (1.1 litre volume) freezer proof mixing bowl for this recipe.

110g unsalted butter at room temperature plus extra for greasing
110g caster sugar
2 Clarence Court Hens Eggs
1 teaspoon vanilla paste
110g self-raising flour
150g frozen berries
1 x 500ml tub vanilla ice cream
1 x 500ml mango sorbet
2 tablespoons berry jam
2 tablespoons amaretto
6 large Clarence Court egg whites
300g caster sugar



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METHOD

Pre-heat the oven to 160c/320f/ gas mark 3.

Grease and line the base of a 20cm round sandwich tin. Beat the butter and sugar with an electric whisk until pale. Beat the eggs in one by one then add the vanilla paste. Fold in the flour and spoon the mixture into the tin. Bake in the oven for 20 minutes until golden and risen. Insert a skewer into the centre to check the doneness. Once baked, remove the cake from the oven. Allow to cool a little in the tin then turn out on to a cooling rack to cool completely.

Place the berries in a small saucepan on a low heat. Allow to cook down until softened. Once cooked down, spoon into a bowl and allow to cool then mash with a fork. Meanwhile line a 1.1 litre mixing bowl with cling film, allowing a little over hang.

Take the ice cream and sorbet out of the freezer and allow to soften a little. Spoon the ice cream into the bowl and smooth over to create a distinct layer. Spoon over half of the berries and layer the sorbet over the top. Spoon over the remaining berries and lay the cake on top. Drizzle over the amaretto. Bring the cling film overhang up over the top. Place the bowl in the freezer and chill for at least 4 hours (preferably over-night.)

When you're ready to serve pre-heat the oven to 220c/ 425f/ gas mark 7. Make sure there is enough space in the oven for the baked Alaska.

Place the egg whites in a super clean electric mixer with a whisk. Whip the egg whites until stiff peaks. A spoonful at a time, add the sugar, once all the sugar is added keeping whisking until the sugar is dissolved and the meringue is glossy.

Remove the bowl from the freezer and line a baking sheet with greaseproof paper. Turn the bomb out on to the lined tray. Encase the bomb in the meringue making sure there are no gaps. Peak the meringue or make swirls in the mix. Place the Alaska in the oven for 4-5 minutes or until golden. Remove from the oven and serve straight away.



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