

SALCOMBE SUMMER CELEBRATION ICE CREAM CAKE

This refreshing recipe allows you to have your delicious cake and eat it – even when the weather is scorching. Say hello to our Salcombe summer celebration ice cream cake – light, fluffy sponge; tart blackcurrant sorbet; silky, clotted cream ice cream, and a luscious layer of strawberries and cream, all from Salcombe Dairy; plus, a zesty sponge, torched Italian meringue, fragrant flowers, fresh fruit, and a healthy tot of Dubonnet – it simply has it all. Fancy a slice...or should we say scoop?

Prep time 30 minutes + freezing and 30 minutes assembly | Cook time 20 minutes each sponge | Serves 10

For the sponge 330g unsalted butter, softened 330g caster sugar	500ml Salcombe Dairy strawberries and cream ice cream 500ml Salcombe Dairy blackcurrant sorbet
4 Clarence Court Braddock White eggs (or 6 large hen eggs)	For the Italian meringue
330g self-raising flour	6 large Old Cotswold Legbar egg whites
2 teaspoons baking powder	340g caster sugar
Zest of 2 lemons	4 tablespoons water
6 tablespoons Dubonnet (or your preferred liqueur)	
	For decoration
For the filling	Seasonal fruit
500ml Salcombe Dairy clotted cream vanilla ice cream	Edible flowers

You will need 3 x 25cm loose-bottomed sandwich tins, 1 x 25cm deep springform tin, a sugar thermometer or digital thermometer and blow torch for this recipe.

Preheat your oven to 160°C/140°C (fan), then grease and line the bases of 3 x 25cm loose-bottomed sandwich tins.

Cream together the butter and 330g caster sugar, until light and fluffy. Crack in the eggs, one at a time, mixing in each completely before adding the next. Fold in the flour, baking powder, and lemon zest.

Distribute the mix between the 3 tins and bake in the oven for around 20 minutes, or until lightly golden and risen. You may need to cook the sponges one or two at a time, depending on oven space.



When ready, allow the cakes to cool in their tins a little, then turn them out on to cooling racks to cool completely. Line the 25cm springform tin with cling film and allow a little film to overhang.

When cool, trim the tops off the sponges to create flat layers and brush with a little Dubonnet, taking care not to saturate the sponges excessively, as they will still need to be moved.

Take the first ice cream from the freezer, measure around 500ml into a bowl and beat a little until spreadable but still frozen.

Place the first sponge, cut side up, in the base of the tin, brush over a little more liqueur and spread the ice cream over the top, in a smooth layer.

Repeat the process with the remaining ice cream and sorbet and 2 sponges – the top layer will be ice cream. Place the tin in the freezer for 2 hours, or until set, and keep the cake in the freezer until 30 minutes before serving.

Meanwhile, to make the Italian meringue, place the egg whites in a very clean stand mixer bowl and whip the whites into stiff peaks.

Add 340g caster sugar to a pan, along with 4 tablespoons of water and dissolve the sugar on a low heat, swirling as you go. Once the sugar is dissolved, turn up the heat and use a sugar thermometer to ensure that the sugar syrup reaches 120°C.

Take the syrup off the heat and put the whisk onto a medium speed. Slowly pour the syrup into the egg whites, whilst beating continuously. Once all the syrup is incorporated, allow the mixer to run for a further 3 minutes, or until the meringue is thick and glossy, then allow to cool. Transfer to a container with a lid, if not needed straight away.

When you're ready to assemble, remove the cake from the freezer, release it from the tin and turn it out on to a serving plate or board. Swiftly remove the clingfilm from around and underneath – the top layer should be ice cream, not sponge.

Using a spatula, smooth an even layer of Italian meringue mixture on the top and sides of the cake, creating swirls and textures if you wish.

Using a blowtorch, move quickly to caramelise the meringue, then garnish with fruit and edible flowers. Allow the cake to stand at room temp for 30 minutes, or less if serving on a very hot day, slice and serve. The meringue acts as an insulator, so it will take the ice cream longer to soften, ready to slice.

You can make, cover and hold the Italian meringue at room temp before topping and torching to finish your creation, or you can make and freeze the naked cake a month in advance of serving.





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