

Three chocolate icecream cake

Ingrédients

- 210g white chocolate
- 175g liquid cream
- 2 eggs
- 50g sugar
- 180g milk chocolate 40% cocoa
- 180g liquid cream
- 2 eggs
- 50g of sugar
- 110g dark chocolate 66% cocoa
- 190g liquid cream
- 2 eggs
- 50g of sugar
- 70g dark chocolate
- 60g butter
- 2 eggs
- 80g sugar
- 50g flour

Préparation

1. I know that summer has not arrived in some regions yet this year, but in the south the heat is here and with it the desire for fresh desserts!
2. I also know that some of you don't have an ice cream maker and therefore can't make classic ice cream recipes, so here's the recipe for a three-chocolate frozen entremets, like an Italian semifreddo, which only requires a freezer. I made this cake in a 20cm circle but I found it too high, so I advise you to use a 22 or 24cm circle, or otherwise halve the proportions for a 16 or 18cm circle.
3. Finally, you can of course make each of the ice creams separately if you are more in the mood for a cornet than an entremets!
4. Prep time : 1 hour + time to set in the freezer + 10 minutes cooking. For a 22/24cm icecream cake: The three chocolates icecream : For the white chocolate : white chocolate liquid cream 2 eggs sugar. For the milk chocolate : milk chocolate 40% cocoa liquid cream 2 eggs of sugar. For the dark chocolate : dark chocolate 66% cocoa liquid cream 2 eggs of sugar. The technique is the same for all 3 preparations; start with the white chocolate mixture.
5. Melt the chocolate.
6. Separate the egg whites from the yolks.
7. Whisk the yolks with the sugar until the mixture whitens, add the melted chocolate and then gently fold in the stiffly beaten whites.
8. Next, whip the liquid cream and add it to the previous mixture.
9. Pour the mixture into a circle lined with rhodoid, covering the bottom with cling film (so that you can turn the cake over and unmould it once it is frozen).
10. Place it immediately in the freezer.
11. Once the white chocolate icecream is set, you can make the milk chocolate one, and finally the dark chocolate one once the previous one is frozen.
12. Between the last two, move on to making the brownie.
13. The brownie : dark chocolate butter 2 eggs sugar One pinch of salt flour A few chocolate chips or

chocolate pearls Melt the chocolate with the butter.

14. Whisk the egg with the caster sugar, then add the melted butter and chocolate.
15. Finally, add the flour, chips/pearls and salt and pour onto a baking sheet about 1cm thick.
16. Bake for 10 minutes in the preheated oven at 180°C then let cool.
17. Next, cut a circle the size of the dessert and place it on top of the dark chocolate icecream before it is completely frozen.
18. Once the dessert is set, unmould it and decorate it with crunchy pearls or chocolate chips before enjoying it!

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