



Gin Tonic ice cream cake

Is Gin Tonic your favorite drink? Then this Gin Tonic ice cream cake should be your next thing to make. Perfect for a summer party or as a summer dessert!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Food Colour Gel Bright
Green 30g

F44155
€2.84

Other materials:

- 300 ml whipping cream
- 50 ml tonic
- 50 ml gin
- 2 cucumbers
- Lime
- Mint leaves
- Peeler

Cut 1 cucumber in half lengthwise. Remove the seeds with a teaspoon and cut the cucumber in very small pieces. Chop the mint leaves.

Put 200 gram FunCakes mix for Vanilla Ice Cream with 300 ml whipping cream, 50 ml tonic and 50 ml gin in a mixing bowl. Mix this at high speed for 4 minutes. Pat the cucumbers dry and add this together with the mint leaves to the ice cream mass. Use some FunColours gel Bright Green to make it more green.

Cover the bottom of the springform with parchment paper. Place acetate foil on the inside of the springform. Pour the ice cream mass in it. Smooth the top. Place it in the freezer for at least 4 hours.

When the ice cream is frozen, remove the border of the springform. Place the ice cream cake upside down on a plate. Remove the bottom of the springform and the parchment paper. Decorate the cake with strings of cucumber, mint leaves and lime wedges. You can also grate some lime peel over the cake. Serve immediately.