



Vienetta Ice-cream cake

It's always a party with Viennetta! Especially if you make it yourself. This delicious ice cream cake with chocolate and enchanted cream is the perfect dessert for a summer day.

Boodschappenlijstje



Wilton Recipe Right Large Loaf Pan
23,4x13,3cm

03-3130
€7.05

Other ingredients:

- 600 ml milk
- 100 grams of chopped unsalted pistachio's
- 100 ml water
- Plastic foil
- Red berries

Step 1: The ice cream

Cover the wilt on recipe right large loaf pan with plastic foil and make sure that the foil goes over the edges of the pan. Mix 300 gram FunCakes mix for vanilla ice-cream with 600 ml milk. Ad almost all of the pistachio's.

Step 2: The layers

Melt 250 gram FunCakes chocolate melts pure in the microwave on 450W. Put a layer of the ice mixture in the pan and drizzle with a spoon some melted chocolate on top of the ice-cream. Keep repeating these steps until you don't have any ice of chocolate left. Fold the plastic foil over the ice cream and put the cake pan for at least 1 night in the freezer.

Step 3: Decorating

Mix 75 gram FunCakes mix for enchanted cream with 100 ml water and put the cream in a piping bag with Wilton decorating tip #1M. Melt the remaining chocolate in the microwave on 450W, drizzle this over the top of the cake and sprinkle some chopped pistachios over it. Decorate with some red berries.