



ESTABLISHED 1983

WONDAREE RECIPES

Recipe from Delicious Magazine

<http://www.delicious.com.au/recipes/mango-coconut-macadamia-ice-cream-layer-cake-chilled-lime-caramel/811caefb-3a85-43a9-8e6c-7ac9b8da10d1>

MANGO, COCONUT & MACADAMIA ICE CREAM LAYER CAKE WITH CHILLED LIME CARMEL

INGREDIENTS

2 cups (180g) desiccated coconut
2 x 270ml cans coconut cream
2 x 1L tubs vanilla frozen yoghurt (we used Weis) or ice cream
2 cups (300g) Wondaree macadamias
175g scotch finger biscuits
125g unsalted butter, melted, cooled
3/4 cup (165g) caster sugar
2 large limes, juiced (to give 100ml)
2 mangoes, sliced into long, thin strips
Coconut flakes, to serve.

Method:

Grease and line the base and sides of two 18cm springform cake pans with baking paper. Using a stand mixer, beat the desiccated coconut and coconut cream until well combined. Add the frozen yoghurt or ice cream and beat on low speed until well combined. Divide the mixture between the two cake pans, then immediately cover the pans with plastic wrap and freeze for at least 5 hours or overnight until set.

2 Preheat oven to 200C. Place the macadamias on a baking tray and roast for 8 minutes or until golden. Cool and set aside 1/4 cup (35g) nuts to garnish the cake, then place remaining nuts in a food processor with the biscuits and pulse to fine crumbs. Add the butter and whiz until well combined. Divide the crumb mixture between the tops of the set ice cream cakes, then, using a spoon, press down into a level, even layer. Cover cakes with plastic wrap and freeze for at least 1 hour to set or until ready to assemble.

3 To make the syrup, place the sugar and 1/4 cup (60ml) water in a small saucepan over medium heat, stirring until the sugar dissolves. Bring to a simmer and cook, without stirring, for 8 minutes or until a golden caramel forms. Carefully add the lime juice (the mixture may spatter), then remove from heat. Allow caramel to cool, then chill until ready to serve.

4 To assemble, remove cakes from pans and peel away the baking paper. Carefully invert one cake onto a cake stand or plate, then invert second cake on top. Store in the freezer or serve immediately.

5 To serve, top cake with reserved macadamias, mango and coconut flakes, then drizzle over lime caramel.