

Berry, chocolate & yoghurt ice-cream cake



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Serves: 8–10
Preparation: 30 minutes
(+ overnight freezing)
Cooking: 55 minutes

2 litres quality vanilla ice-cream
500g Greek-style natural yoghurt
250g strawberries, hulled and
diced

450g mixed fresh raspberries and
blueberries
200g hazelnut milk chocolate
block, chopped

1. Line the base and sides of a 23cm springform cake pan with baking paper.
2. Remove ice-cream from freezer and stand at room temperature for 15–20 minutes or until soft.
3. Meanwhile, place all berries into a bowl and toss gently to combine. Remove 1 cup berries and set aside for step 5.
4. Combine softened ice-cream and yoghurt in a large mixing bowl. Using a large metal spoon, mix until well combined. Stir in chocolate and gently fold through berries. Spoon ice-cream mixture into the prepared pan and flatten top with a spatula.
5. Scatter reserved mixed berries over ice-cream cake and press berries slightly with a spatula. Cover ice-cream cake with plastic wrap and foil and freeze overnight or until firm.
6. Remove sides of pan, cut ice-cream cake into wedges and serve.

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