



PASSIONFRUIT CURD ICE BOX CAKE

Now this is a recipe for the seasoned home cook, who's looking for something that will blow people away! It's a stunning, decadent and refreshing summer dessert that puts our much-adored Passionfruit Curd to great use.

Serves 12-15 Preparation: 2 Hours

Ingredients

200 grams dark (60 percent) chocolate, broken into pieces
1 cup sugar
1/4 cup honey
63 grams butter, plus for greasing cake tins
1/4 cup milk
100 grams salted popcorn
100 grams toasted pecans, chopped
1 tablespoon butter
2 litres good-quality vanilla ice cream
1 jar Jars of Goodness Passion curd
Mint sprigs, for garnish

Method

Special equipment:

One 8-inch round cake tins with a removable base

Melt the chocolate in a double boiler.

In the meantime heat the sugar and honey in a saucepan gently, until the sugar has melted. Once melted, bring to a boil and cook for a few minutes until it turns in a rich caramel colour.

Remove the caramel from the heat and carefully add the butter and milk--removing from the heat will help minimize spitting when the cold ingredients go in. Whisk well until completely incorporated, then return to the heat.

Allow the caramel to bubble for 5 to 10 minutes, until thickened a little.

Toss the popcorn with pecans in a large bowl, then tip into the caramel and stir until coated. Set aside about 1/3 of the caramel corn in a plastic freezer bag, and freeze. Press the rest into a 8 inch loose-bottom cake tin that has been greased on the bottom only with butter; press to make even.

Stir the butter into the melted chocolate in the double boiler; pour over the popcorn base and spread evenly with a spatula.

Let the ice cream thaw for about 5 minutes, and then pour it over the ganache. Level with a spoon dipped in hot water. Freeze overnight.

Remove the cake from the freezer. Spread with two-thirds of the curd. Remove the reserved caramel corn from the freezer and bash it while in the freezer bag to break apart; scatter over and around the cake.

Garnish with mint sprigs and serve immediately.