

NEAPOLITAN BAKED ALASKA

Makes 6

INGREDIENTS

2 Tinkies Half & Half Strawberry & Vanilla Sponge Cake

6 scoops chocolate ice cream

3 egg whites, room temperature

$\frac{3}{4}$ cup castor sugar

$\frac{1}{2}$ tsp cream of tartar

$\frac{1}{2}$ tsp vanilla essence

Serving suggestion:

6 sparklers

METHOD

1. Cut a thin slice off the ends of each Tinkies Half & Half Strawberry & Vanilla sponge cake. Divide the sponge cake into 3 even slices.
2. Line a baking tray with baking paper. Arrange the Tinkies rounds neatly on the tray, spaced evenly apart.
3. Place a medium scoop of ice cream over each sponge cake round. Place the tray in the freezer until the ice cream has set firmly, about 3 hours.
4. To prepare the swiss meringue, place the egg whites in a heatproof bowl. Set the bowl over a pot filled with simmering water. Ensure the water does not touch the bowl. Whisk until the egg whites, using an electric beater, until they make soft peaks. Slowly add the castor sugar and cream of tartar and whip until dissolved, about 5 minutes. Remove the bowl from the heat halfway through and beat until stiff, glossy peaks form. Fold in the vanilla essence. **Chef's Tip: You've just made Swiss meringue!*
5. Preheat the grill element of the oven.
6. Working quickly, remove the tray from the freezer, spoon about $\frac{1}{4}$ cup of Swiss meringue around each Tinkies sponge cake round and ice cream ball to form a dome and smooth out using the back of a teaspoon.
7. Place the tray under the grill for 2 minutes, or until golden. Keep an eye on it to ensure they don't burn.
8. Remove the tray from the oven. Serve immediately and ENJOY!