



DUE S°UTH



INGREDIENTS

CAKE

1L Due South Vanilla
1L Due South Chocolate
1L Due South Strawberry Ripple
250g Nice Biscuits (crushed)
120g Butter (melted)

GANACHE DRIP

290g White Chocolate Buttons
70ml Cream

DECORATIONS

250ml Due South Vanilla
250ml Due South Chocolate
250ml Due South Strawberry Ripple
6 x Mini Milk + White Chocolate Toblerone
Mini Meringue Kisses
Macaroons
Sprinkles

METHOD

- 1 Line a 20cm spring form cake tin with baking paper.
- 2 Combine crushed biscuits and melted butter and firmly press into base of cake tin. Place in fridge and allow to set.
- 3 Once base has set layer ice cream on the top of the biscuits in nice even layers. Then place the cake in the freezer to firm for at least 6-8 hours before decorating.
- 4 To make the ganache bring the cream to the boil and then stir in the white chocolate until melted. Place in a piping bag and set aside until cooled.
- 5 Once the ganache has cooled, take the cake out of the tin and press the sprinkles around the bottom of the cake and then pipe the ganache around the edge of the cake allowing it to drip down the sides. Return the cake back to the freezer until set.
- 6 Arrange the ice cream balls on the top of the cake in the centre and then fill in the empty spaces around the balls with all the decorations.
- 7 Return back to freezer and allow to firm once more before serving.

