

Justin Narayan's Chocolate Mud Cake, Cardamom Ice Cream & Extra Virgin Olive Oil



The ultimate sweet treat to celebrate Valentine's Day. Allow 4 hours for freezing.

Recipe supplied by Justin Narayan.

Ingredients

1 store-bought chocolate mud cake

500 ml vanilla bean ice cream

3-4 green cardamom pods

Extra virgin olive oil

Method:

1. Crack the cardamom pods and remove the seeds. Toast the seeds gently in a dry pan until fragrant, then finely grind.
2. Fold through softened vanilla bean ice cream and refreeze until firm.
3. Warm the mud cake in a low oven or microwave until just heated through.

4. Crumble generously into serving bowls.
5. Scoop the cardamom ice cream on top.
6. Using the back of a spoon, create a small divot in the ice cream and drizzle in about $\frac{1}{2}$ tsp extra virgin olive oil.
7. Serve immediately while the hot cake meets the cold ice cream.