

Chocolate Mint Ice-Cream Cake



Fall truly, madly, deeply in LOVE with this cake. It's the perfect pairing of chocolate and mint. Adorned with a crest of fresh, ripe strawberries that provides, literally, the icing on the cake.

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Ingredients

Choc mint ice cream

Strawberries

Chocolate ripple biscuits

Chocolate shards for decoration (see recipe for how to make your own chocolate shards)

Method:

1. Prepare a 20cm springform cake tin by lining neatly with baking paper.
2. In a food processor, blend the biscuits in 4 batches to form a fine meal.
3. Into the prepared tin spread half the ice cream to form the first layer, spreading right to the outer edges.
4. Top with a thick layer of biscuit, using half the biscuit meal.

5. Evenly spoon over remaining ice-cream, then top with the final layer of biscuit meal.
6. Wrap with cling wrap before placing on a flat surface in the freezer. Freeze overnight.
7. Wash, dry and remove the stem from the base of the strawberries, slice lengthways.
8. When ready to serve, remove the cake from the freezer. Turn it upside down onto a serving plate and remove tin and paper.
9. Arrange the sliced strawberries on top of the cake. Starting from the outside, use the large middle slices gradually working your way in. Overlap each layer to create height.
10. Or, place your homemade chocolate shards in the centre instead of the whole strawberry.