

Chocolate Mint Ice Cream Slice

Allergens – Dairy, Sugar

Ingredients

75 grams Semisweet dark chocolate chips

40 grams Butter

50 grams Crisped rice cereal

1 litre Mint-chocolate chip ice cream

Chocolate curls to decorate

Method

1. Line a 23 cm pie tin with foil. Place a round parchment over the foil in the bottom of the pan.
2. Put the chocolate chips and butter in a heatproof bowl that will fit over a pan of simmering water. Place the bowl over the pan and melt the chocolate and butter.
3. Remove the bowl from the heat and gently stir in the cereal little at a time.
4. Press the chocolate-cereal mixture evenly over the base and up the sides of the prepared tin, forming a 1 cm rim. Chill until completely hard.
5. Carefully remove the cereal case from the tin and peel off the foil and paper. Return the case to the pie tin.
6. Remove the ice cream from the freezer. Let it soften for 10 minutes and spread it evenly in the cereal case. Freeze until firm.
7. Sprinkle the ice cream with chocolate curls just before serving.
8. Garnish with caramelized pear wedges and fresh mint.