

Lemon Meringue Ice Cream Cake

Servings: 8

Prep Time: 30min + 4hrs Freezing

Cook Time: 0



Ingredients

- bought slab of madeira cake
- 8 meringue nests
- 500ml tub crème fraîche
- jar of good quality lemon curd
- red summer berries to decorate

Directions

1. Line the base of a 20cm round springform cake tin with greaseproof paper. Cut the Madeira cake into 1cm slices and use to line the base of the tin. Fill in the gaps between the slices with small pieces of cake.
2. Break the meringues into pieces and put into a large bowl. Tip in all the crème fraîche and fold together. Dollop large spoonfuls of the meringue mixture and lemon curd into the tin. Don't stir. Spread level with a palette knife, then tap the tin on the counter surface to make sure the mixture is packed down. Freeze for at least 4 hours.
3. When ready to serve, remove the cake from the tin and put on a serving plate. Decorate with red summer berries.