



Strawberry and Chocolate Ice Cream Terrine

about 8 - 10 pieces



Medium

● up to 60 Min.



Ingredients:

Strawberry and Chocolate Ice Cream Terrine:

150 g Dr. Oetker 35% Milk Chocolate
400 g Strawberries washed and hulled
100 g Caster Sugar
200 g Custard Ready Made
150 g Mascarpone room temperature
about 43 ml Dr. Oetker Liquid Glucose (3 tablespoons)
3 tsp Taylor & Colledge Vanilla Bean Paste
250 ml Double Cream semi whipped

1 Method:

Line a 2lb Loaf Tin with cling film, leaving excess hanging over the sides. Set aside.

2 Cut out two sheets of non stick parchment paper to fit a large baking tray.
On both sheets of parchment, trace around the base of the loaf tin to give you 6 rectangles in total.

3 Melt the Dr. Oetker Milk Chocolate according to packet instructions. On one sheet of parchment, add 1tbsp of chocolate to the centre of each rectangle. Using the back of a spoon, spread the chocolate evenly while staying within the lines.

4 Place the sheet onto a baking tray and allow to set in the fridge for about 5 minutes.

5 Repeat Step 3 with the second piece of parchment. Remove the baking tray from the fridge and place the second sheet on top. Return to the fridge until set and ready to use.



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- 6 Wash and remove the stalks from the strawberries. On a chopping board, roughly chop the strawberries into small pieces.
- 7 In a large pot over a high heat, add the strawberries and the caster sugar. Allow to cook for 5 minutes, until the sugar has dissolved, while stirring continuously.
- 8 Reduce the heat to low and cook for a further 10-15 minutes, until the strawberries have thickened and become syrupy. Give them a stir every few minutes to avoid burning. Set aside and allow to cool fully.
- 9 In a large bowl whisk together the custard, mascarpone, Dr. Oetker Liquid Glucose and the Taylor & Colledge Vanilla Bean Paste until smooth.
- 10 Gently fold in the cooled strawberry mix and the whipped cream, until just combined.
- 11 To assemble, remove the chocolate from the fridge. Gently remove one sheet of chocolate and add it to the base of your prepared loaf tin. Add about 8 tbsp of the strawberry mix on top and gently level it out with the back of a spoon.
- 12 Repeat Step 11, alternating between sheets of chocolate and the strawberry mix. Finish with the final layer of chocolate.
- 13 Cover with the overhanging cling film and place in the freezer for 8 hours or overnight.
- 14 Once set remove from the freezer. Take it out of the loaf tin and peel off the cling film. Use a knife sitting in boiling water to slice through the terrine. Serve with fresh strawberries.





Tip from the Test Kitchen

- Frozen strawberries can be used instead, allow to defrost and mash-up before cooking.

If you are stuck for time, instead of cooking the strawberries and sugar together, replace those ingredients and use 250g of strawberry jam. Make sure the jam is good quality with a high fruit content.

- Granulated or icing sugar can be used instead of caster sugar.

Use dark or white chocolate instead of milk chocolate. Instead of making 6 chocolate rectangle shapes, you can simply melt the chocolate and drizzle it over each ice cream layer.

- When choosing a ready-made custard, the majority with a long shelf life are egg free, perfect of anyone with an egg allergy. Just check the ingredients label first.
- If the strawberry mixture seems a little bit pale, add a few drops of Dr. Oetker red or pink gel food colouring to give a more vibrant colour.
- Before serving the ice cream, put a serving plate in the freezer for 30 minutes, this will help stop the ice cream from melting too fast.

This ice cream can be made in advance. It can be kept in the freezer for up to 3 months. Just make sure it's well wrapped.

