



Weet-Bix ice-cream bombe

Serves 8

Prep 15, plus freezing

Cook 0

Take ice-cream to the next level with this impressive, and festive, no-bake dessert!

Ingredients

- 2 Weet-Bix, roughly crushed
- 1 litre So Good Vanilla Bliss frozen dessert
- 1 cup raspberries, fresh or frozen
- ½ cup unsalted macadamias, toasted and roughly chopped
- 100g dark chocolate, divided
- Extra fresh raspberries and toasted macadamias, to garnish

Tips:

- Swap raspberries and macadamias for any fresh fruit or nuts you prefer.
- Dessert can be prepared to end of step 5, then stored in the freezer until ready to serve. Allow to sit on the bench for 5 mins before cutting.

Nutritional Information (per serving)

ENERGY	CALORIES	PROTEIN	FAT	SATURATES	CARBOHYDRATE
1040kJ	248	4g	12g	4g	21g
SUGARS	FIBRE	CALCIUM	SODIUM	IRON	POTASSIUM
13g	2.2g	15mg	32mg	1.2mg	177mg

Method

1. Line a 1½ litre pudding basin or deep bowl with a double layer of plastic wrap.
2. Place So Good Vanilla Bliss into a separate large bowl and roughly break up with a knife. Leave to soften for 10 minutes.
3. Roughly chop 70 grams of the chocolate. Add chopped chocolate, Weet-Bix, raspberries and macadamias to the bowl with the softened frozen dessert. Use a large metal spoon to fold ingredients together.
4. Transfer mixture to the lined bowl and smooth surface. Gently cover with overhanging plastic, and freeze for at least 4 hours, or overnight, until firm.
5. When ready to serve, use a vegetable peeler to create shavings from remaining 30 grams dark chocolate. Remove plastic from surface of dessert and invert bowl on to a serving plate. Cover the bowl in a warm, damp tea towel for a minute or two. Remove bowl, peel off the plastic wrap and discard.
6. Garnish with shaved chocolate, fresh raspberries and extra macadamia nuts.



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