



Individual Bombe Alaska

Ingredients

1 Sponge cake (1cm Thick)
½ cup fruit puree or jam
4 egg whites
500g Vanilla Ice Cream
6 tablespoons caster sugar
Cognac or Brandy

Directions

Cover the inside of your pudding moulds with glad wrap.
Spread the ice cream around the inside of the mould to form a cavity.
Place in the centre 1 tablespoon of the fruit puree or jam.
Top with a layer of ice cream to close the cavity.
Place in the freezer for 1 hour
Cut the sponge into rounds of the size of the moulds and place them in the bottom of the moulds then refrigerate.
Whisk the egg whites until soft peaks form, add the sugar and whisk for another minute.
Take the dessert out of the mould and decorate with the meringue .
Make a small well on the top to pour in the alcohol.
With a blow torch slightly burn the bombe alaska, pour 1 teaspoon of Cognac or Brandy in the well and light it up, serve immediately