

# GROWN-UP VIENNETTA

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## What you need

1 liter/quart vanilla bean ice cream  
100g dark chocolate, plus extra to decorate  
60ml fresh cream (for ganache)  
1 tbsp butter  
1 tsp liqueur, if desired

One loaf pound cake  
2 tbsp unsweetened cocoa powder  
150ml fresh cream (for decorating)  
2 tsp caster sugar

**Yields** 1 cake, 10 slices

**Preparation** 20 minutes

**Cooking** 5 hours,  
2 hours active

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## What to do

1. Put aside ice cream for two layers (maybe 8-9 scoops) and put it in the fridge to thaw a little. Make sure there is enough space in the freezer to place two layers of cake flat.
2. Prepare the base and the cake sleeve that would hold everything together. If you have a suitable tray or loaf tin, you can skip this step. I used the box from the cake and covered it with aluminum foil. Carefully slice two level layers of pound cake, each about 1cm thick. Finally fold a snug rectangular sleeve around one of the cake layers with baking paper and tape it together. Place the sleeve and both layers of cake in the freezer to chill.
3. Remove ice cream from the fridge and take out enough in a bowl for the first layer. Mix with an egg whisk to get it to a softer, workable consistency. Work quickly as you don't want it too runny. At this point, check on the rest of the ice cream and if it is getting too soft, move it back into the freezer.
4. Take out the first cake layer and smooth the first ice cream layer carefully in the sleeve, about 1cm thick. Dust the layer with cocoa, and quickly return the cake to the freezer while you make the ganache.
5. Reserve some chocolate shavings for the top if desired, by running a knife along the back of a cold block of chocolate, and place in the freezer. Chop up the rest, approximately 100g of chocolate.
6. Heat 60ml of heavy cream and 1 tbsp of butter in a pan over low heat. Once you see small bubbles around the edge and the cream has just boiled, pour it over the chocolate and let stand for a minute. Add liqueur if desired (I added rum), and stir the mixture until you have a perfectly glossy, smooth ganache.

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7. Take the cake out of the freezer, and place the second layer of cake into the sleeve.  
Spread an even, thin layer (no more than 5mm) of ganache over the cake. Pop the cake back in the freezer for at least 30 minutes. If the rest of your vanilla ice cream is in the freezer, it might be a good idea to move it back to the fridge.
8. Spread a generous amount of vanilla ice cream for the second layer. Dust a little cocoa powder carefully just along the center. The cake needs to be completely frozen for the last part, so leave it in the freezer for at least three hours.
9. Once the cake is completely solid, remove the sleeve or loaf tin. Whip the fresh cream with the caster sugar to a stiff peak. Use a palette knife or spatula to cover up the sides, adding cream where needed to make a nice rectangular shape.
10. Use a piping bag and star-shaped tip to make some waves along the long edges and stars on the short edges. Sprinkle chocolate shavings on the top, to add that special touch.

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## Notes

With all the chilling in between layers, I would estimate that this took me 5 or so hours — but it was definitely worth it! To mix it up you could add a flavored liqueur in the ganache (like Cointreau); or add some flavor to the whipped cream (coffee cream could be good). Any left over ganache can be made into truffles, simply leave in the fridge to set for a few hours, then spoon, roll and coat in cocoa powder.