



Shopping list

- 1 pack of TAGO Nugatin Wafers
- 1 l ice cream
- 500 ml cream
- 1 pack of Maltballs
- vanilla topping
- chocolate topping
- cherry mousse
- roasted walnuts

Ice Cream Cake

- Start preparing the ice cream cake with blending chocolate Maltballs. Do it only for a moment, because you want to get larger pieces that will crunch when you bite.
- Line the baking tray with a baking paper. Then lay the first layer of cake. Use the Nugatin Wafers for this purpose. Line the bottom with wafers. If there is any empty space, cut the wafers so that there is no space left.
- In the meantime whip the cream.
- The second layer of the cake will be ice cream. I've used ordinary ice cream to which I added cookies. Place the ice cream on the wafers. Make sure you remove all the air that is trapped between the first and the second layer.
- The third layer will be chocolate Maltballs.
- The fourth layer of the cake is whipped cream. Lay it with ice cream and smooth the surface with a spoon or a spatula.
- Add the chocolate and cherry mousse onto the top of the cake. Sprinkle with roasted walnuts, and add sliced Nugatin wafers.
- Place the cake in the freezer for 40 minutes.
- Enjoy!

TAGO products used in the recipe



Waflin Nugatin