

DARREN'S BOMBE ALASKA, AS SEEN ON MASTERCHEF AUSTRALIA, SEASON 11 EP6

Darren's Bombe Alaska is skilfully crafted from his delicious salted caramel & chocolate chip ice cream, tangy mandarin sorbet, delicate chocolate brownie and finished with pillowy meringue.
(contains gluten, soy, dairy & egg | nut free)



2 hours and 15 minutes cook time, 31 Ingredients & 45 steps.....Forget that!! Here's one that Daz made earlier, follow these simple instructions and look like a true Masterchef!

Your time starts now 🕒

To complete the presentation theatrics you will need the following:

- 6-8 dessert loving friends
- dark rum, 60ml
- salt, pinch
- thermometer
- palette knife or metal spatula
- small saucepan or microwave
- barbeque lighter
- heat proof serving platter with a lip - minimum 20cm in diameter
- large sharp knife.

Directions:

Keep the Bombe Alaska frozen until ready to serve.

To flambe (i.e impressively set on fire)

Remove the Bombe Alaska from the freezer and use a palette knife or metal spatula to lift it from the cake card onto a serving platter with a lip.

Heat 60ml of dark Rum 40% alc with a pinch of salt in a microwave or small saucepan. Do not boil but heat to a maximum of 65°C. (use a thermometer for accuracy)

Place the platter where your guests can safely view the final steps.

Light the alcohol with a flame and pour carefully onto the bombe in a slow spiral movement starting at the centre top and working your way around until all the rum has been used.

Serve once the flame has disappeared.

Use a warm/hot large knife to cut through, cleaning and re warming after each cut.

Serve!

Chef's Tip: do not let children flambe 😊