

Great RECIPES



Dulce de Leche and Panettone Ice Cream Terrine.

Serves: 4

Ingredients

2 x 100g G Cova Panettoncino Cioccolato
250g Dulce de Leche
1L good quality store bought
vanilla bean ice cream, softened
Fresh fruit to serve – Seasonal berries,
peach or mango slices are great.



Line four 1 cup ramekins with plastic wrap, leaving plenty overhanging.
Cut two 1cm thick slices of panettoncion for each dish.
Press one slice into the base of each ramekin, ensuring a snug fit.
Layer each dish with half the ice cream.
Spread or pipe the Dulce de Leche over the ice cream in an even layer.
Layer with the remaining ice cream and press on the last slices of cake.
Cover with over hanging plastic wrap and freeze for 2 hours or until frozen.
Turn out onto a plate for serving with some fresh fruit. Slices of mango and peach as well as fresh berries work beautifully while they are still readily available.

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