

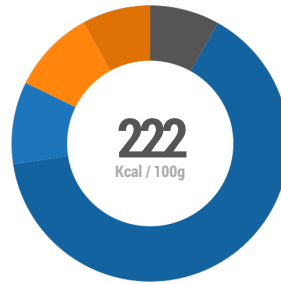
Baked Alaska with Strawberries

Individual Baked Alaska with British Strawberries & Strawberry Ice Cream

By Oliver Lloyd from Brakes

Overview ...

U / 6695228



CALORIES:

74.1% Carbs

8.1% Protein

17.8% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



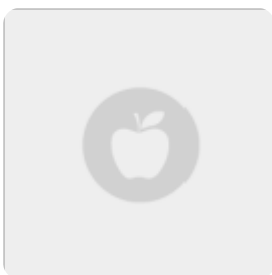
MILK

Recipe Ingredients ...

	Quantity:	Description:
16392 Brakes 18 British Free Range Fresh Medium Eggs - BRAKES	56g	1.01x Each
350098 Tate & Lyle Caster Sugar 2kg - BRAKES	60g	0.03x Each
136363 Crepe Cuisine American Style Pancake - BRAKES	40g	1x Each
450610 Strawberries	20g	
33741 Brakes Strawberry Jam - BRAKES	10g	0x Each
32203 Brakes Strawberry Dairy Ice Cream - BRAKES	60g	0.03x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

246g / 545kcal

1

Cooking Instructions & Notes

Preparation:

Trim the strawberries and cut into quarters

Separate the yolk from whites

Defrost pancake and cut to size

Method:

1. Whisk the whites to stiff peaks then gradually add the sugar whisking continuously.
2. Once you have reached a thick, stiff and glossy meringue stop whisking.
3. Warm the jam slightly to loosen it a bit
4. Mix the strawberries with the jam.
5. In a suitable dish or pan begin to build the Alaska
6. Place the pancake into the dish followed by the strawberries.
7. Add a scoop of the ice cream and top with the meringue.
8. Glaze the meringue with a blow torch or under a hot grill - serve!