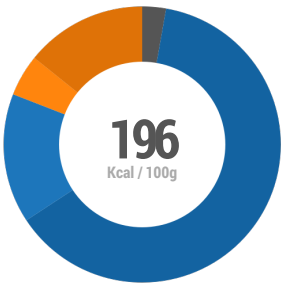


# Vegan 'Baked Alaska'

Individual 'Vegan' Baked Alaska with British Strawberries & Strawberry Ice Cream




CALORIES:

78.2% Carbs


2.8% Protein


19.1% Fat


CONTAINS:

  
WHEAT

MAY CONTAIN:

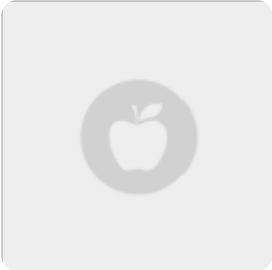
  
EGGS


  
MILK


  
SOYA


Recipe Ingredients ...	Quantity:	Description:
136364 Crepe Cuisine American Style Vegan Pancake.. - BRAKES	40g	1x Each
135221 Brakes Vegan Strawberry Flavour Ice Cream..	70g	
350098 Tate & Lyle Caster Sugar 2kg..	50g	
450610 Strawberries.. - BRAKES	20g	0.05x Each
88422 Raspberry Decorating Coulis.. - BRAKES	2g	0x Each
135429 OGGS® Aquafaba Plant-Based Egg Alternative.. - BRAKES	50g	0.5x Each


1 Serving



 Product code

 Barcode

 232g / 458kcal

 # 1

**Preparation:**

Defrost and cut pancake to suitable size

Quarter the strawberries

**Method:**

1. In a clean/dry bowl whisk the aquafaba until stiff peaks are formed
2. Slowly add the sugar until stiff peaks are formed (you can add some cream of tartar for a stiffer meringue)
3. In a suitable dish/serving pan add the pancake.
3. Add the strawberries and coulis, spoon on the ice cream.
4. Top the ice cream with the meringue.
5. Caramelize with a blow torch or under a hot grill and serve immediately.