

Chocolate, Banana and tennis biscuit Icebox Cake



An overnight stint in the fridge softens the biscuits and firms up the pudding to create a sliceable dessert in this icebox cake recipe.

Ingredients

450ml milk chocolate, chopped

5 large egg yolks

Salt

3 cups heavy cream

20-26 Tennis biscuits

4 or 5 ripe bananas, very thinly sliced lengthwise

Garnish: whipped cream

Cook's Note

Unmoulded icebox cake can be refrigerated for up to 2 days.

Directions

Step 1

Line a 25cm loaf pan with plastic wrap. Place chocolate in a heatproof bowl. Place yolks and a pinch of salt in another

heatproof bowl.

Step 2

Bring cream to a simmer in a medium saucepan. Slowly pour cream into bowl with yolks, whisking constantly; return mixture to saucepan set over low heat. Cook, stirring constantly, until mixture is thick enough to coat the back of a wooden spoon, about 8 minutes (mixture should not come to a boil). Immediately strain through a fine sieve set over chocolate; stir until chocolate melts and is smooth. Refrigerate, stirring occasionally, until thick, about 4 hours.

Step 3

Spread 1 cup chocolate mixture evenly into bottom of loaf pan. Top with a layer of 4 graham crackers, trimmed to fit. Spread 1/2 cup chocolate over tops, and cover with some bananas. Spread 1/2 cup chocolate over bananas, and top with a layer of 4 trimmed graham crackers. Repeat with remaining chocolate, bananas, and graham crackers until you reach the top of the pan; finish with graham crackers.

Step 4

Cover with plastic wrap, and refrigerate overnight. Uncover, and turn out onto a serving platter. Remove plastic wrap. Garnish with whipped cream, and cut into slices.