

Baked Alaska



eikon® e2s

00:50

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 275 °C
- Frozen -18°C
- 1 Piece
- From Raw

Stage 1

- 00:50
- 65 %
- 10 %

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Ingredients

- | | |
|---------|--------------------|
| 50 g | Egg White |
| 15 g | Sugar |
| 1 pinch | Salt |
| 1 pcs | Belgian Waffle |
| 1 pcs | Scoop of Ice-cream |
| 50 g | Mixed Fruits |
| 2 g | Icing Sugar |

1. Food Preparation

Place the scoop of ice cream on top of the waffle and freeze it for approx. 1 hour. Beat the egg whites with the salt, add the sugar little by little and beat until stiff to make a French Meringue. Fill a piping bag (with a star nozzle) with the meringue mix. Pipe the meringue around the frozen ice cream in a dome shape and freeze again for approx. 1 hour. Place it on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the fruits and icing sugar for garnish.