

Ingredient:

100 g oat shortbread
50 g butter
25 g coconut blossom sugar
125 g raspberries (fresh or frozen)
2 tbsp agave syrup
1/4 tsp ground Bourbon vanilla pod
1 heaped tsp corn starch
juice of half a lemon
175 g cream cheese
1 tbsp honey
100 ml cream
200 g Vivani Creamy Milk Chocolate 37% Cocoa (and/or)
Vivani Fine Dark Chocolate 75% Cocoa
Small ring cake silicon moulds

Method:

Put the biscuits into a freezer bag and use a rolling pin to crush them into fine pieces. Melt butter and sugar in a pan. Add in the crumbs and mix together.

Separately, put the raspberries, syrup and vanilla into a pan. Dissolve the starch in the lemon juice, add to the raspberry mixture and bring to the boil for a short while, forming a puree.

Mix the honey and the cream cheese until smooth. Whip the cream until stiff.

Fold in three tablespoons of the raspberry puree, then the cream. Pour into a piping bag and fill the moulds until half full.

Leave in the fridge for 1 hour.

Spread the rest of the raspberry puree over the ice candy, then cover with the shortbread crumbs, pressing down. Freeze overnight.

Slowly melt the chocolate in a bain marie.

Spread the chocolate over the biscuit layer with a teaspoon and leave to cool for at least an hour. Remove from the moulds and enjoy!