

Anna Marie's Christmas bomb:

Ingredients:

1 litre nougat ice cream
2 ½ decilitres double cream
50 grams of dark chocolate
50 grams of marzipan
50 grams of orange branches
50 grams of roasted almonds
4 centilitres Grand Marnier

Preparation:

Cut orange branches into little pieces and marzipan into very small cubes.

Chop the chocolate and roasted almonds coarsely.

Let the ice cream thaw slightly.

Whip the cream very stiff and stir it into the ice cream.

Mix up the filling with the blend of ice and whipped cream, pour it into a round plastic bowl and put it in the freezer.

Stir the ice a couple of times during the freezing, which takes 3-4 hours.

When the ice has been half the time in the freezer, pour Grand Marnier over.

When serving, turn the Christmas Bomb upside down on a dish and garnish to taste.