

GH Promotion for Carte D'Or



Desserts through the decades

We delve into the archives to bring you some of our most iconic puddings from the past 40 years and show you how to give them a modern twist

CARTE D'OR

Since the very first issue in 1922, *Good Housekeeping* has sought to reflect the trends of the time through its trusted, triple-tested recipes. And showstopping desserts have always been at the heart of our pages. Look back through vintage issues and you'll find pillowy baked Alaskas, ready for 1980s dinner party tables, or tiers of pretty pastel cakes that instantly take you back to the cupcake boom of the noughties.

Here, we've partnered with Carte D'Or ice cream, which uses the highest quality ingredients, sourced for their exceptional flavour, to add a final flourish to your desserts. Together, we've reinvented some of our most popular recipes from the last four decades and created a new celebration cake for Christmas 2020. Enjoy our fresh takes on these much-loved classics.

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1990s Melting-middle chocolate and rum spiced fondants pay homage to an enduring 90s culinary invention.

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2010s An ice cream classic is given a patisserie-inspired makeover with our inviting blackberry ripple macaron ice cream sandwiches.

2020 Finish any meal in style with our mocha ice cream ombré cake, made with three layers of indulgent Carte D'Or ice cream.

1980s

Carte D'Or Salted Caramel ice cream is made with sea salt that has crystallised on the surface of the water in Camargue, France, giving it a delicious depth of flavour.



Salted Caramel Baked Alaska

A decadent dessert that won't fail to delight. For extra flavour, stir a little flaked sea salt into your caramel sauce.

Hands-on time **45min, plus freezing**. Cooking time **about 25min**. Serves **12**

FOR THE FILLING

- **1 litre Carte D'Or Salted Caramel ice cream, slightly softened**
- **100g tinned caramel (we used Carnation)**

FOR THE BROWNIE

- **150g unsalted butter, chopped, plus extra to grease, softened**
- **100g dark chocolate, roughly chopped**
- **150g caster sugar**
- **3 medium eggs, beaten**
- **40g cocoa powder**
- **40g self-raising flour**

FOR THE MERINGUE

- **4 large egg whites**
- **1tsp cornflour**
- **200g caster sugar**

1 Line a 1 litre pudding basin with a double layer of clingfilm, ensuring there is excess hanging over the sides. Spoon in the ice cream, then smooth to level. Freeze for 1hr, or until starting to firm up. Spread caramel on top of ice cream, cover and return to freezer for at least 4hr, or until completely set.

2 Meanwhile, make the brownie. Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 20.5cm square tin with baking parchment. Melt butter and chocolate together in a large heatproof bowl over a pan

of barely simmering water. Remove and leave to cool slightly before stirring through the remaining ingredients. Decant into prepared tin and bake for 25min, or until the edges are set. Leave to cool completely.

3 Preheat oven to 220°C (200°C fan) mark 7. Line a flat baking sheet with baking parchment and put cooled brownie in the centre. To make the meringue, beat egg whites to stiff peaks in a freestanding mixer. Combine cornflour and sugar in a small bowl. Gradually add sugar mixture to egg whites, 1tbsp at a time, whisking back to stiff peaks after each addition – the meringue should be thick and glossy.

4 Using the excess clingfilm to help, pull the frozen ice cream from pudding basin and invert onto the brownie, before removing clingfilm. Trim brownie to the same size as the base of the ice cream. Spread meringue over the top and sides, making sure there are no gaps and that it comes right down to the baking sheet, swirling it into peaks.

5 Bake in the oven for 4-5min until lightly browned. Transfer to a plate and leave to soften briefly before serving.



1990s

Chocolate and Spiced Rum Fondants

You can make the fondant batter and truffles at the end of step 3 up to 24hr ahead; however, they may need a couple more minutes in the oven.

Hands-on time **30min**, plus chilling. Cooking time **about 30min**. Serves **6**

FOR THE FONDANTS

- **175g unsalted butter, chopped, plus extra to grease**
- **175g dark chocolate, roughly chopped**
- **6 medium eggs**
- **175g caster sugar**
- **75g plain flour**

FOR THE FILLING

- **150g white chocolate, roughly chopped**
- **75ml double cream**
- **1tbsp rum**
- **¼tsp freshly grated nutmeg**
- **Carte D'Or Rum & Raisin ice cream, to serve**

1 Grease 6 dariole moulds and line bases with a disc of baking parchment.
2 Melt the butter and chocolate together in a pan over low heat. Set aside to cool slightly. Using a handheld electric whisk or freestanding mixer, whisk the eggs and sugar for around 5min until very pale and fluffy. Fold in the

slightly cooled chocolate mixture along with the flour. Divide equally among the moulds. Chill for 3hr.

3 Meanwhile, make the filling. Heat the chocolate and cream in a pan over a low heat, stirring until the chocolate has melted. Take off the heat and stir through the rum and nutmeg. Decant into a bowl and chill until firm.

4 Preheat the oven to 180°C (160°C fan) mark 4. Roll filling into 6 equal balls. Press a ball into the middle of each chilled fondant, so that they are almost submerged.

5 Bake for 20-23min, until the top of the fondants are set and feel spongy. Leave to cool for 3min in the moulds before turning out and peeling off the baking parchment. Serve with a scoop of the ice cream.



Carte D'Or Rum & Raisin is infused with Caribbean rum, distilled using a process of ageing in oak barrels that's been perfected over two centuries.



Strawberry Cheesecake Ice Cream Cupcakes

The cupcakes can be made up to a week in advance, without the icing, and stored, well-wrapped, in the freezer.

Hands-on time **45min, plus freezing**. Cooking time **about 30min**. Makes **12**

FOR THE BISCUIT BASE

- 75g digestive biscuits
- 25g unsalted butter, melted

FOR THE CUPCAKES

- 225g unsalted butter, softened
- 225g caster sugar
- 4 medium eggs
- 1tsp vanilla bean paste
- 225g self-raising flour

FOR THE FILLING

- 200ml Carte D'Or Strawberry ice cream, slightly softened

FOR THE ICING

- 300g strawberries, hulled and finely chopped, plus extra to decorate
- 100g unsalted butter, softened
- 350g full-fat cream cheese, at room temperature
- 500g icing sugar
- Crushed digestive biscuits, to decorate

1 Make the biscuit base and the cupcakes. Preheat oven to 180°C (160°C fan) mark 4. Line a 12-hole muffin tin with cupcake cases. Whizz the biscuits in a food processor until they are finely crushed; alternatively, crush them in a large bowl with a rolling pin. Add the melted butter to the processor or bowl and pulse/mix until the mixture clumps together. Divide the mixture equally between the cupcake cases and press

down firmly with the back of a teaspoon.

2 For the cupcakes, beat the butter and sugar using a hand-held electric whisk until pale and fluffy. Add in the eggs, one at a time, beating well after each addition. Beat in the vanilla, then fold in the flour. Spoon on top of biscuit bases and bake for 20min, or until lightly golden. Remove from the tin and leave to cool on a wire rack.

3 When the cupcakes are cool, scoop out a hole in each using a tbsp measure. Spoon the softened ice cream into the holes, then freeze for 2hr, or until the ice cream is firm.

4 Make the icing. Heat the strawberries and 2tbsp water in a pan over medium heat for 10min, until the strawberries have broken down. Remove from heat and pass through a fine sieve, discarding the seedy pulp. Set aside to cool.

5 Beat the butter and cream cheese using a hand-held electric whisk until combined. Add in the icing sugar and beat until light and fluffy. Beat in the cooled strawberry mixture until combined. Spoon the icing into a piping bag, pipe in a swirl onto the cupcakes and top with a fresh strawberry and a sprinkle of biscuit crumbs.



Carte D'Or Strawberry ice cream uses strawberry pieces for a delicious, fruity taste.

2000s

Blackberry Ripple Macaron Ice Cream Sandwiches

The ice cream discs can be made up to one month in advance, and stored, well-wrapped in baking parchment, in the freezer. Make the macarons up to four days ahead and store in an airtight container.

Hands-on time **1hr, plus freezing**. Cooking time **about 40min**. Makes **6 sandwiches**

FOR THE MACARONS

- 150g ground almonds
- 175g icing sugar
- 4 medium egg whites
- 150g granulated sugar

FOR THE ICE CREAM

- 200g blackberries
- 2tbsp caster sugar
- 1 litre Carte D'Or Vanilla ice cream, softened

1 Make the macarons. Line two large baking sheets with baking parchment. Draw 12 8cm circles on the parchment, spacing well apart. Flip so the ink is underneath.

2 Pulse the almonds and icing sugar in a food processor until fine. Pass through a fine sieve and discard any large lumps that won't go through. Stir through 2 egg whites to make a thick paste, then set aside.

3 Heat the granulated sugar and 100ml water in a small pan over low heat until the sugar dissolves. Turn up heat and bubble until mixture reaches 115°C on a sugar thermometer. Meanwhile, beat the remaining egg whites in a freestanding mixer to soft peaks. When the sugar mixture reaches 115°C, slowly and steadily pour into the egg whites, with the mixer still running. Continue to beat for around 10min, until the outside of the bowl is just warm to touch. Gently fold

into the almond paste.

4 Spoon mixture into a piping bag fitted with a 1cm nozzle and pipe inside the circles. Leave to rest for 30mins, or until the macarons have formed a skin. Preheat oven to 170°C (150°C fan) mark 3.

5 Bake the macarons for 25min, or until they easily peel away from the parchment. Cool completely on the trays.

6 Meanwhile, make the ice cream filling. Heat the blackberries, sugar and 2tbsp water in a pan over low heat, stirring until the sugar has dissolved. Turn up heat to medium and bubble for 10min, or until the blackberries are mushy and the mixture is thick and syrupy. Remove from heat and pass through a fine sieve, discarding the seedy pulp.

7 Decant the ice cream into a large bowl and ripple through the cooled syrup. Pour into a deep roasting tin, approx 20 x 25cm, lined with baking parchment. Freeze for at least 4hr, or until solid. Once frozen, cut out 6 circles of the ice cream using an 8cm round cutter. Put onto a lined baking tray and freeze again for 2hr, or until solid. Sandwich each disc between 2 macarons to serve.



Carte D'Or Vanilla gets its authentic, creamy flavour from sustainably sourced vanilla beans that are hand-picked in Madagascar.



2010s

2020



Carte D'Or Indulgent Chocolate ice cream uses dark chocolate made with sustainably sourced Ecuadorian cocoa from Rainforest Alliance Certified farms.

Mocha Ombré Ice Cream Layer Cake

If you don't have a cake ring, you can use a small round cake tin lined with acetate. Just make sure the acetate comes up at least 10cm above the edge of the tin.

Hands-on time **1hr, plus (overnight) freezing**. Cooking time **about 40min**. Serves **12**

FOR THE BASE

- **100g unsalted butter, melted, plus extra to grease**
- **200g chocolate sandwich biscuits**

FOR THE LAYERS

- **1 litre Carte D'Or Chocolate ice cream, slightly softened**
- **1 litre Carte D'Or Coffee ice cream, slightly softened**
- **1 litre Carte D'Or Vanilla ice cream, slightly softened**

FOR THE TOPPING

- **200g dark chocolate**
- **Chocolate shards, optional**
- **Chocolate truffles, optional**

1 Lightly grease a 15cm deep cake ring and line with baking parchment. Put onto a baking tray also lined with baking parchment. In a food processor, pulse the biscuits until finely crushed. Alternatively, put the biscuits in a bowl and break up by bashing with a rolling pin. Add butter and pulse/mix to combine. Press into the base of a prepared tin and smooth with the back of a spoon.

2 Spoon the softened

chocolate ice cream over the biscuit base, and level with a spatula. Freeze for 2hr, or until firm. When firm, spoon over the softened coffee ice cream. Level with a spatula and freeze for 2hr, or until firm. When firm, spoon over the final layer of softened vanilla ice cream and level with a spatula. Cover the cake ring/tin with clingfilm and freeze for at least 4hr or, ideally, overnight.

3 When ready to serve, make the chocolate topping. Melt chocolate in a bowl over a pan of barely simmering water. Remove the cake from the freezer. Leaving the ring on to give a neat finish, pour the melted chocolate on top of the cake and quickly spread with a palette knife into a smooth layer. Once the chocolate has started to harden, carefully remove the cake ring and peel off the greaseproof paper. Transfer to a serving plate or cake stand. Top the ice cream cake with a selection of chocolate shards, and white and milk chocolate truffles to serve, if you like.



Finishing touches

The GH cookery team share their tips and tricks on how to elevate your desserts for those special occasions

1 Whipping up a batch of salted butterscotch is easy and oh-so delicious served warm with ice cream. Melt 60g butter in a pan over medium heat. Add 100g light or dark brown soft sugar, 125ml double cream and ¼tsp fine salt. Bring to the boil, then simmer for 3-5min, stirring occasionally, until thickened. Allow to cool for 5min before serving.

2 Mini meringue stars make pretty dessert toppers. Whisk 1 egg white until stiff, then gradually mix in 50g caster sugar, until thick and glossy. Pipe onto a lined

baking tray using a small star nozzle. Bake in a preheated oven at 120°C (100°C fan) mark ½ for 45min-1hr, until they are firm and dry. Cool, then brush with edible gold lustre for a touch of glamour.

3 Caramel shards will top off any dessert in style. Mix 100g caster sugar and 50ml water in a small pan. Stir over a low heat until the sugar dissolves, then turn up the heat to high and bubble until the liquid turns a deep caramel colour. Pour onto a lined baking tray in a thin layer. Leave to set before breaking into shards.

Sustainably sourced

Carte D'Or Vanilla ice cream is made with 100% sustainably sourced Madagascan vanilla. The green Rainforest Alliance logo on its tubs means the ice cream uses ingredients grown and harvested on a farm that promotes environmentally and socially responsible practices. In partnership with Save the Children, Carte D'Or and its parent brand Walls have also created the Vanilla for Change sustainability programme, which aims to improve the livelihoods of 76 vanilla farming communities in Madagascar. The farmers are trained in how to increase vanilla production and diversify their crops so they can make a living in the lean season. The programme also offers family health advice and access to education services for young people.



To find out about Carte D'Or flavours, and for more delicious recipes, search 'Carte D'Or' online