



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

## Chocolate Ripple Cake

### Ingredients

300mLs cream  
1 tsp caster sugar  
1 tsp vanilla essence  
1 packet chocolate chip ripple  
biscuits  
Orange liqueur  
1 peppermint crisp chocolate bar



### Method officially tested

1. Place the cream, sugar and vanilla in a bowl. Using an electric mixer, beat until firm peaks form.
2. Using a pastry brush, brush each biscuit with orange liqueur.
3. Join the biscuits together with a little of the whipped cream, lying on the side to create a log. Cover the entire log with remaining whipped cream. Place in the fridge for 6 hours to allow the flavours to develop.
4. Decorate the log by crumbling crushed peppermint chocolate down the centre. Slice on an angle to serve.