

Brownie Ice Creams with crunchy Masterwafers Bits



ingredients

- dr Gerard MasterWafers (assorted flavours)
- 4 eggs
- 1 glass sugar
- 2 bars bitter chocolate
- 3/4 packets of butter
- 1/4 glass sugar
- 6 tablespoons bitter cocoa
- pinch of salt
- 2 tablespoons Mascarpone cheese
- bar of white or bitter chocolate
- sprinkles, desiccated coconut or chopped raisins and nuts for decoration
- lollipop sticks (or long wooden skewers)

directions

Melt butter in a sauce pan with 2 bars of bitter chocolate and leave to cool down. With a mixer mix eggs with sugar at high speed until the mixture is white and fluffy. Then add flour, cocoa, salt, reduce mixer speed and continue mixing until all ingredients form a smooth mixture. Add melted butter with chocolate to the mixture and continue mixing until smooth.

Pour dough into a baking sheet lined with baking paper and bake for 25 minutes in 180 deg. C. When it is ready it should be crunchy on top, with a slightly moist crumb. When it cools down, transfer into a bowl and add Mascarpone cheese and crushed MasterWafers. Knead into a smooth paste. Form small balls and arrange on a baking sheet lined with baking paper and then put into the fridge for ca. 1 hour. In a water bath separately melt chocolates (when white chocolate has melted you need to stop heating it, since it hardens). In each cooled down ball stick a stick earlier dipped in chocolate – this will make it stick firmer, and place again in the fridge for ca. 30-40 minutes.

Melt chocolate again and prepare sprinkles in bowls or on saucers. You might also want to use tweezers to decorate the lollipops with precision.

Pour chocolate over each lollipop (use a broad, non-serrated, round tipped knife) and place sprinkles on the still wet chocolate.

Finished lollipops place in glasses and put into the fridge for another hour.