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RECIPE



RECIPE TITLE

**Elderberry-Vanillatarte with Gingersnap
crust and Marshmallow-Meringue**

serves 6

FROM THE FEATURE

Crystal

CONTRIBUTOR

Claudia Gödke
www.claudiagoedke.com

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INGREDIENTS

200 g Gingersnaps

50 g butter, melted

pinch of salt

225 g elderberry jam

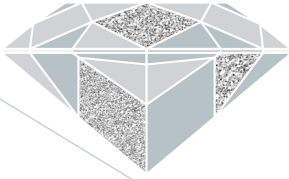
300 g vanilla ice cream, slightly
thawed

200 g marshmallow fluff

2 egg whites, very fresh

STEPS

1. Preheat oven to 150°C. Butter a 22cm tarte pan.
2. In a food processor, or by hand, finely crush your cookies. Add the melted butter and salt and mix to combine.
3. Trasfer the cookie-mix to the prepared pan and press the mixture evenly into the bottom and sides of the pan. Bake for 10-15 minutes and let cool completely in the pan.
4. Spread the elderberry jam onto the bottom of the crust. Carefully layer the ice cream over it and freeze for at least 30 minutes.
5. In a medium bowl beat the egg whites until soft peaks form. Gradually add the marshmallow fluff and beat until whites stand in stiff glossy peaks.
6. Right before serving, spread meringue over the ice cream and brown it slightly using a kitchen torch.



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RECIPE TITLE

Boozy Almond-Vanilla- Shake

serves 2

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INGREDIENTS

2 scoops vanilla ice cream

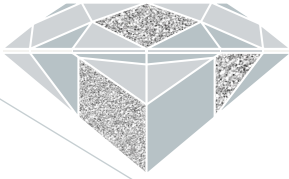
2 shots amaretto

5 almond cookies

200 -300 ml almond milk

STEPS

1. In your blender combine vanilla ice cream, cookies, 200 ml almond milk and amaretto and blend. Add more milk if the shake is too thick. Serve and sprinkle with some cookie crumbs.



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RECIPE



RECIPE TITLE

berry-meringue ice cream

serves 5-6

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N°22

INGREDIENTS

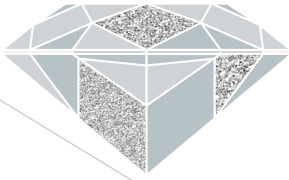
1 liter vanilla ice cream

4 tbsp mixed berry jam

4-5 small meringues

STEPS

1. Transfer the ice cream to a bowl and let thaw for at least 10 minutes until it's creamy.
2. Using your hands crumble the meringues into different sized crumbs.
3. Add meringue crumbs and berry jam to the ice cream and carefully fold it under using a rubber spatula.
4. Transfer the mix to a cake pan or tupperware box and freeze for at least 2 hours.
5. Serve with fresh berries and meringues!



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RECIPE



RECIPE TITLE

**vanilla ice cream with apple, caramel
and maltesers**

serves 6

FROM THE FEATURE

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INGREDIENTS

1 liter vanilla ice cream

300 g applesauce or apple com-
pote

3-4 tbsp caramel spread (Bonne
Maman)

175 g Maltesers

DECORATION:

cookies and maltesers that have
been brushed with lustre dust

STEPS

1. Transfer the ice cream to a large bowl and let thaw for 10 minutes.
2. Cover the bottom of a 18 cm springform pan with maltesers.
3. Stir the ice cream until it's creamy. Add the apple compote and caramel in fold in carefully.
4. Transfer the ice cream to the springform pan and freeze for at least 2 hours.
5. Before serving, run the sides of the pan under hot water. Transfer the ice cream to a plate, decorate it with cookies, maltesers and/or fresh berries.