THE FABULOUS BAKED ALASKA WITH GRAND MARNIER

The Recipe

https://cuisinedaubery.com/recipe/baked-alaska-grand-marnier/

The ultimate cake for Ice Cream lovers, with Grand Marnier and Almond flavors.... a real treat

Chef: Stéphane Tréand
Servings: 10
Preparation Time: 1 H
Cooking Time: 20 Minutes
Ready in: 4 H
Skill: Experienced Level
Cuisine: French Cuisine
Courses: Frozen Dessert, Dessert

Ingredients

With the mold Silikomart "TOR250X80 GIANDUIA" :9.84" (or 9 27/32" or 25 cm) (W) x 3.14" (or 3 5/32" or 8 cm) (L), 3.54" (or 3 35/64" or 9 cm) (H)
1 Genoa Sponge For the recipe, see HERE
3 1/4 Cups Grand Marnier Ice cream (1 kilogram) For the recipe, see HERE
3 2/3 Cups Italian Meringue (600 grams) For the recipe, see HERE
*Decoration
some Candied Orange Peels For the recipe, see HERE
1/4 lbs Dark Chocolate (100 grams) To temperate
some Edible Gold dust

For a 11.81" (or 11 13/16" or 30 cm) x 4.33" (or 4 21/64" or 11 cm) bûche
1 Genoa Sponge For the recipe, see HERE
5 Cups Grand Marnier Ice cream (1.6 kilograms) For the recipe, see HERE
6 Cups Italian Meringue (990 grams) For the recipe, see HERE
*Decoration
some Candied Orange Peels For the recipe, see HERE
6 oz Dark Chocolate (165 grams) To temperate
some Edible Gold dust

For a 8.66" (or 8 21/32" or 22 cm) x 2.75" (or 2 3/4" or 7 cm) bûche
1 Genoa Sponge For the recipe, see HERE
2 1/4 Cups Grand Marnier Ice cream (700 grams) For the recipe, see HERE

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2 3/4 Cups Italian Meringue (462 grams) For the recipe, see HERE
*Decoration
some Candied Orange Peels For the recipe, see HERE
3 oz Dark Chocolate (77 grams) To temperate
some Edible Gold dust

Steps

The Almond Cake, the «Genoa Bread»
1. Start by baking the Genoa Sponge : The recipe is HERE
2. Then cut a rectangle you will use as the "base"
3. If you are using the mold from Silikomart "TOR250X80 GIANDUIA", the rectangle should be 9.84" (or 9 27/32" or 25 cm) (L) and 2.75" (or 2 3/4" or 7 cm) (W)
4. Wrap with plastic wrap and keep aside

The Mold
5. Let's talk about the mold. I am using a perfect mold, as it's made out of Silicon, which allows you to pop out the frozen ice cream easily. Its triangle shape is perfect as well for this recipe
6. The brand of this silicon mold is Silikomart, and the model is "TOR250X80 GIANDUIA". Dimensions: 9.84" (or 9 27/32" or 25 cm) x 3.14" (or 3 5/32" or 8 cm), height: 3.54" (or 3 35/64" or 9 cm) : To purchase online, see HERE
7. If you don't have this particular mold, just use a Yule Log mold, and you can always "cheat" by shaping the dessert into a mountain shape with the meringue
8. I recommend to place plastic wrap inside the mold : this will make the unmolding easier

Grand marnier Ice Cream
9. You will need the Grand Marnier Ice cream
10. The best option that I recommend, is to make the recipe yourself : The recipe is HERE

With an ice cream from the stores
You may decide to go faster, here's how :
- You may buy an orange ice cream and add grand marnier
- Or you may choose to buy an ice cream with a different flavor

Assembling
11. - If you want to realise the Grand Marnier Ice cream (3 1/4 Cups or 1 kg) yourself, that's probably the best option. You will need to make the ice cream, churn it and then use it right away after churning
12. - If you want to go fast, you may buy a quality ice cream in a good store. Out of the freezer, it may be too hard, so you will need to soften it in the fridge a few hours
13. You will need 3 1/4 Cups or 1 kg of ice cream
14. Pour the Grand Marnier Ice cream (3 1/4 Cups or 1 kg) inside the mold

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15. Place and gently push down the Genoa Sponge (that you had cut to dimensions)
16. Make sure to push the cake into the mold
17. Transfer the mold in the freezer and wait at least 6 hours !

Unmolding

18. 6 hours later, unmold the dessert
19. Take off the plastic wrap
20. Transfer the dessert to a plate, the same you will use to serve
21. Place the plated dessert into the freezer

The Italian Meringue

22. You will need the Italian Meringue (3 2/3 Cups or 600 g) : The [[*recipe]] is [[[*HERE]]]
23. Once realized, do not stop the whisk ! The meringue would "flatten"
24. Fill a Pastry Bag fitted with the large star tip, with the meringue
25. We need a Pastry Bag and a decorating tip. We will need to use a decorating tip called a "star tip" like this one. The tip must be pretty large to make nice and big lines
26. Push and squeeze the Pastry Bag inside the tip firmly to avoid the batter to go out the Pastry Bag while you are transferring your batter

Last steps...

27. Pipe the meringue onto the ice cream in a decorative fashion, making big vertical lines, from the bottom to the top
28. Let's now finish piping some meringue on the top...
29. Inspect your beauty, and make sure to not leave any "hole" behind

Blowtorch

30. Let's brown (light burn) the meringue with a blowtorch
31. To decorate, you may use Candied Orange Peels. I also decorate with disks made with Dark Chocolate
32. For a Xmas dinner, you may sprinkle with Edible Gold dust
33. BE CAREFUL ! Make sure that the Gold Powder is edible : This must read specifically on the label. Some Gold Powders are toxic and not edible
34. Keep in freezer until you serve the dessert

Suggestions to improve this recipe...

I also tried other flavors like chocolate and cherry ice creams, which was delightful as well!