

# THE FABULOUS BAKED ALASKA WITH GRAND MARNIER

## The Recipe

<https://www.cuisinedaubery.com/recipe/the-fabulous-baked-alaska-with-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

**For 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

Candied oranges

1/4 lbs Dark Chocolate (100 grams) To temperate

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

Candied oranges

6 oz Dark Chocolate (165 grams) To temperate

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

Candied oranges

3 oz Dark Chocolate (77 grams) To temperate

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 (3 1/4 Cups or 1 kg) : The recipe is [HERE](#)
10. The best option that I recommend, is to make the recipe yourself

#### 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. It may be too hard, and 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 "fall"
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 the meringue with a blowtorch
31. To decorate, you may use candied oranges
32. 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!