

Lemon Curd and Raspberry Bombe Alaska



50 min

8 people



4.65 Rating

Experience a show-stopping dessert with this Lemon Curd and Raspberry Bombe Alaska.

A stunning fusion of tangy lemon curd, sweet raspberry, and light-as-air meringue, this dessert is both an eye-catcher and a flavour explosion. With its crisp, pink meringue exterior and refreshing layers hidden underneath, every spoonful is a delightful surprise. Start making the curd and sponge 2-3 days ahead, and the ice cream 1-2 days ahead. Assemble the Bombe Alaska the day before serving.

Perfect for entertaining, this Bombe Alaska will impress your guests with its gorgeous presentation and irresistible combination of zesty and sweet flavours. A true masterpiece for any special occasion!

Desserts

Entertaining

Vegetarian



Published 26 September 2024

Ingredients

Lemon Curd:

- 4 egg yolks
- ½ cup (110g) caster sugar

- 2 tsp finely grated lemon zest
- 2 tsp cornflour
- ½ cup (125ml) lemon juice (approx. 2 lemons)
- 125g chilled butter, diced

French Vanilla Ice Cream:

- 600ml thickened cream
- 500ml full cream milk
- 6 large egg yolks (reserve egg whites)
- 1 cup (220g) caster sugar
- 1 tsp vanilla bean paste
- 150g frozen raspberries

Sponge:

- 2 eggs, at room temperature
- ⅓ cup (75g) caster sugar
- 1 tsp vanilla extract
- ⅓ cup (50g) self-raising flour
- 2 Tbsp plain flour

Meringue & assemble:

- 5 reserved egg whites (from ice cream)
- 1 cup caster sugar
- Pale pink food colouring (see notes)
- Freeze-dried raspberry powder

Method

Lemon Curd

1. To make lemon curd; whisk egg yolks, sugar, lemon zest and cornflour in a large heatproof microwave-safe bowl. Add juice and whisk until combined.
2. Add the diced butter and place onto the microwave turntable. Follow manufacturer's instructions to reduce microwave power to 50%. Cook, uncovered in 1 minute intervals for 5-6 minutes, whisking after each interval until smooth and thick enough to coat the back of a wooden spoon. (See notes)
3. Allow curd to cool slightly. Place plastic wrap directly on the surface of the curd to prevent it from forming a skin. Refrigerate overnight until cold.

Ice Cream

1. Heat cream, milk, and half of the sugar together in a medium saucepan. Stir over a medium-low heat until mixture just comes to the boil, stirring occasionally. Set aside for 10 minutes.
2. Reserve and refrigerate 5 of the egg whites to make meringue in next step (see notes)
3. Beat egg yolks, remaining sugar and vanilla together in a large bowl with electric beaters until pale in colour and thickened. Mixture should fall in thick ribbons when lifted with the beaters. Slowly whisk in 1 cup of the warmed cream mixture.
4. Pour egg yolk mixture into the saucepan containing the warmed cream and heat over medium-low heat. Cook, stirring constantly, for 10-12 minutes or until mixture thickens enough to coat the back of a spoon. Ensure that it doesn't boil.
5. Remove pan from the heat and strain through a fine mesh sieve into a heatproof bowl. Cover the surface of the custard with plastic wrap. Refrigerate for 4 hours or overnight until very cold.
6. Line an 8-cup capacity pudding tin with two layers of offset plastic wrap making sure it hangs well over the edges.
7. Churn cold custard in an ice cream machine according to manufacturers' instructions. When ice cream is thick. Transfer to a bowl and add $\frac{3}{4}$ cup of the chilled curd, stir a few times to ripple through. Crush frozen raspberries to form small pieces. Tip into the base of the tin and press up the sides a little with the back of a spoon.
8. Spread one third of the ice cream on top of raspberries without disturbing them. Dollop a few spoonfuls of remaining curd on top and swirl a little but leave some unmixed curd, top with another third of the ice cream and curd then top with remaining ice cream mixture and any remaining curd. Freeze for 4 hours. Make the sponge.

Sponge

1. Preheat the oven to 160°C. Grease and line the base of an 18cm or 20cm round sponge pan. Place eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 5 minutes on high speed or until very thick and pale. Add sugar, 1 Tbsp at a time, beating between each addition. Beat in vanilla.
2. Sift flours twice into a separate bowl then sift again over egg mixture. Add 1 Tbsp boiling water. Gently fold to combine. Do not stir. Pour into the prepared pan.
3. Bake for 20 - 22 minutes, or until golden brown and sponge slightly shrinks away from the pan sides. Turn out onto a wire rack lined with baking paper. Allow to cool. Place the sponge on top of the ice cream in the pudding tin and press down. Cover and freeze overnight.

Meringue & Assemble

1. Allow reserved egg whites to come to room temperature. Combine egg whites and 1 cup of sugar in a large heatproof bowl. Rest bowl over a large saucepan of gently simmering water. Use a hand-held mixer to beat for 5 minutes or until soft white peaks form.
2. Remove bowl from the heat and continue to beat for a further 3 minutes or until thick and peaks form. Add two drops of food colouring and beat to tint pale pink or desired colour. Allow to cool for 15 minutes.
3. Invert bombe onto a serving plate. Remove plastic wrap. Use a metal spatula to swirl cooled meringue all over. Sprinkle raspberry powder over the sides to fall in meringue crevices. Freeze uncovered overnight. Cut into wedges with a warm knife and serve.

Notes

- Refrigerate reserved egg whites in an airtight container overnight but allow to come to room temperature before making meringue.
- Use the smallest drop of colouring so you don't overdo the colour as colour will keep processing on standing. Use a gel food colouring where possible.
- Any remaining dessert will keep frozen for 2 weeks.

Curd-specific tips:

- To test for thickness. Dip a spoon into the curd then run your finger over the back of it. If it leaves a clean line in the curd, it's cooked enough and ready to cool.
- Microwaves vary in type, wattage and size, so cooking times may vary. Use cooking times as a guide.
- Curd will thicken as it cools.
- Spoon into a container, cover and refrigerate for up to 2 weeks.

Nutrition Per Serve

