

Pesek Z'man Ice Cream Dessert

Recipe By *Faigy Grossman*



Cooking and Prep:  1 h

Serves:  20

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe has a fantabulous flavor and can be made pareve or dairy – your choice. Either way, it has that heavenly Pesek Z'man flavor that I am guilty of indulging in on a steady basis!

Ingredients (11)

Base

1 (14-oz./400-g.) package chocolate wafers

Ice cream layer

16 ounces (450 grams) whipped topping (dairy or non-dairy like [Kineret Whipped Topping](#))

1/2 cup sugar

1 tablespoon [Gefen Vanilla Sugar](#)

- 4 eggs
- 1/4 cup warm Fudgy Hazelnut Filling (recipe below)

Hazelnut filling

- 1/3 cup Gefen Cocoa
 - 1/2 cup sugar
 - 1/2 cup whipped topping (dairy or non-dairy like Kineret Whipped Topping)
 - 1/4 cup (2 ounces, 60 grams) margarine
 - 6 ounces (170 grams) praline paste, softened
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Start Cooking

Prepare the Base

1. Line a 9- x 13-inch (20- x 30-centimeter) baking pan with Gefen Easy Baking Parchment Paper. Fill the bottom of the pan with a layer of chocolate wafers.
2. In a plastic bag, coarsely crush remaining wafers. Set aside.
3. In a small pot, melt filling ingredients. Stir until smooth. Set aside a quarter cup for the ice cream layer and pour the rest over the wafers in the pan. Freeze.

Prepare the Ice Cream

1. In a mixing bowl, beat whipped topping until soft peaks form. Slowly add sugars and continue to beat until stiff.
2. On low speed add eggs, one at a time, then the hazelnut filling until incorporated.
3. Remove pan from freezer and pour ice cream over filling, smoothing the top.
4. Sprinkle with crushed wafers, cover, and return to freezer until ready to serve.