



Cherry Semifreddo

8 pieces



Medium

up to 40 Min.



Ingredients:

For the Cherry Semifreddo:

about 100 g Cherries (2lb or 3oz of cherries, stones removed)
400 ml Double Cream (13 1/2 fl.oz)
100 g Icing Sugar (4oz)
4 Medium Eggs (separated)

- 1 Set aside a handful (about 50g) of the pitted cherries. Place the remainder in a large pan over a medium heat with the cream and 50g icing sugar. Bring to the boil and gently simmer for 5 minutes until the cherries start to soften. Carefully whizz in a blender and then sieve.
- 2 Add the egg yolk, whisk well then pour back into the pan. Simmer until the mixture has thickened a little and pour through a sieve into a bowl, cover the surface with cling film and leave to cool completely.
- 3 Whisk the egg whites until stiff peaks form, then whisk in the remaining 50g sugar, 1 tbsp at a time. Keep whisking until the mixture is stiff. Stir in a third of the mixture into the cooled cream, mix until it is incorporated then gently fold through the remaining mixture.
- 4 Line 900g/2lb loaf tin with cling film. Pour the mixture into the tin, the cover with cling film and place in the freezer for about 3 hours until it is just starting to freeze. Stir the whole cherries into the semi-frozen mixture, and then return to the freezer for at least 8 hours or preferably overnight.
- 5 Serve cut into slices with some cherries, or sandwich between wafers.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk