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Recipe number eighty-seven

Semifreddo al cioccolato

Semifreddo with chocolate and spices

Memories of the panforte di Siena come flooding back!

Ingredients for one loaf tin

3 egg yolks, 1 whole egg and
100 g raw sugar

beat together until foamy

a little vanilla, 2 tbsp rum
or brandy, 2 tsp gingerbread spice
and 2 tbsp finely chopped candied
orange peel

add

200 g milk chocolate and
200 g dark chocolate

melt in a bain-marie

5 dl cream

whip until stiff

Add the chocolate to the egg and spice mixture,
quickly fold in the cream and fill it into a loaf tin lined with
cling film.

When serving, arrange very coarsely chopped caramelised almonds
around it.

Podere Riparbella

Agriturismo ecologico
Agricoltura biologica
58024 Massa Marittima, Italia
T +39 0566 91 55 57
www.riparbella.com



VERONICA'S TIP

It is worth making candied orange peel yourself. It simply tastes delicious (see recipe no. 74 in the chapter «Vari/Conserve»).

It can be replaced perfectly well with freshly grated orange zest. And if you have no gingerbread spice in the cupboard, add a little cinnamon, ground cloves, nutmeg and cardamom – but go carefully.