

# Semifreddo con le mele Boskop

## Semifreddo with Boskoop apples

Ingredients for 8 – 10 people

5 egg yolks and  
200 g sugar beat until pale and foamy

600 g sweetened apple purée fold in

5 dl double cream whip until stiff, fold in  
fill into a loaf tin lined with cling film and put it in the freezer.  
This semifreddo never freezes completely hard.

We always keep apple purée in stock in the freezer.

### Basic apple purée recipe:

1 kg apples, prepared, with a little water bring to the boil and pass through a sieve, then  
300 g sugar add and warm through until the sugar has dissolved completely.

Put a little apple purée on the plate first, lay the semifreddo on top and scatter the whole thing with a little almond brittle!

