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Recipe number thirty

This extraordinary recipe is made in next to no time and is always a great surprise for guests. Please add no fruit and no sauce. The dessert wins you over through its simplicity and its quite exceptional taste.

Semifreddo all'olio d'oliva Semifreddo with olive oil and coarse salt

Ingredients for 6 – 8 people

- 2 egg yolks**
- 70 g sugar**
- 1 vanilla pod, scraped out** beat together until pale and foamy.
- 40 g olive oil** stir in.
- 250 g cream** whip until stiff and fold in. Fill into a mould and leave to set firm in the freezer.

To serve: put slices on a plate, drizzle olive oil over them and around them, then grind a little coarse salt over the top.

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VERONICA'S TIP:

I use Sicilian rock salt (Herbaria has it!) and of course Riparbella olive oil – be it «Carciofo» or «Macchia», both work well here. Do try it!

Our restaurant always falls completely silent when we serve this dessert – the guests let the combination of flavours melt on the tongue and are usually quite bowled over!