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Recipe number six

Our regular guests from Naples, the Signori Ippolito, are always delighted by this coviglia and say there is none better in Naples!

Coviglia al caffè Neapolitan semifreddo with espresso

Ingredients for 6–8 people

5 egg yolks with
220g sugar beat until foamy.

70g strong espresso add and mix in well.
(a double portion of coffee in a
brim-full espresso cup)

5dl cream whip until stiff.

Mix everything and fill it very quickly into a biscuit tin lined with cling film, or into individual moulds, and freeze. If you work too slowly, the coffee sinks to the bottom!

When serving, scatter the coviglia generously with dark chocolate you have grated yourself.

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ALEXANDRE GRIMOD DE LA REYNIÈRE:

«True gourmets always end their meal before the dessert. If they eat anything afterwards, they do so purely out of politeness. But they are usually very polite indeed.»