



STRAWBERRY SEMIFREDDO



wildflower
AMERICAN CUISINE

Step 1: (Prepare 1 day ahead.)

11¼ oz Strawberry Purée (seedless)
9 tbsp Granulated Sugar
8 tbsp Orange Liquor or Orange Juice
1½ Lemons, juiced (no seeds)

Method: Mix together, set aside.

Step 2*: (This may be prepared 1 day ahead.)

1½ cups Milk or Half & Half
¾ cup Granulated Sugar

6 Fresh Egg Yolks (reserve 3 Whites)

Method: Mix half of the sugar with milk. Bring to boil. Add remaining sugar to yolks. Stir to combine. Slowly temper hot milk mixture into yolks, continue to cook till 170°. Remove from heat. Strain & cool in ice bath. Mixture must be cold before use.

**Semifreddo base recipe is a Sherry Yard Recipe that has been slightly modified.*

Step 3:

¾ cup Mascarpone Cheese or Cream Cheese

1½ cup Cold Cream

Method: Soften mascarpone; with whip attachment add cold cream and whip till medium peaks. Be careful not to over mix, mascarpone may break down. Reserve in refrigerator.

Step 4:

3 Egg Whites (at room temp)

3 tbsp Granulated Sugar

1/8 tsp Cream of Tartar

Method: Mix whites & cream of tartar together in mixing bowl. Slowly start to whip whites. When whites are frothy, gradually add sugar 1 tablespoon at a time, till firm but not dry.

Assembly:

Combine puree & custard together. Fold whites into custard base, mixture will be loose. Fold 1/3 of this into mascarpone & cream mixture, then add remaining cheese mixture. Fold till smooth. Pour into molds or loaf pan. Let set overnight or until firm.

Plating (optional):

Top semifreddo with warm compote and sprinkle with spiced oat crisp, enjoy. All components can be made 1-2 days ahead of serving.