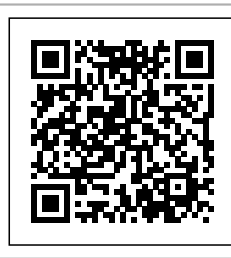


Nutella Semifreddo



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

- __ 7 Egg Yolks
- __ 2/3 cup of Granulated Sugar
- __ 2 tsp of Vanilla Bean Paste
- __ 1 1/2 cups of Heavy Whipping Cream
- __ 1 cup of nutella
- __ Pinch of Salt

1) Line a 9x5 loaf pan with a couple pieces of plastic wrap, making sure the pieces are large enough to overhang the sides of the pan, set aside.

2) Fill a saucepan with one inch of water and bring to a simmer over low heat.

3) In a metal or heat-proof glass bowl (one that fits over the saucepan) whisk together the egg yolks and sugar with a handheld whisk for about 3 minutes or until thick and pale in color, add the vanilla beans and whisk them in.

4) Place the bowl over the pan with the simmering water (very important that the bottom of the bowl does not touch the water) and cook the custard while constantly whisking for about 10 minutes add a small pinch of salt.

5) Strain the custard and set aside.

6) In the large bowl add the heavy cream and using an electric whisk, beat the cream until it forms stiff peaks.

7) Add $\frac{3}{4}$ of the custard into the bowl with the whipped cream and fold it all together. In the bowl with the remaining custard, add the nutella and using a spatula, gently combine the two. (Make sure your custard has cooled a bit otherwise if its too hot it will burn the nutella).

8) Pour your vanilla custard in, and even it out, drop spoonfulls of nutella all over the top, then take a butter knife and cut through to mix in the nutella in a figure 8 motion.

9) Cover the custard with the overhanging pieces of plastic and pop it in the freezer for overnight.

10) Take the semifreddo out of the freezer 10 minutes before ready to serve. Unmold it on a platter and serve it with some fresh raspberries and chocolate curls.

