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White Chocolate & Raspberry Semifreddo

When Sara served this as a dessert at our Secret Squisito 'anti-restaurant' the table went quiet then "mmm . . ."

100g raspberries plus a few extra to serve

85g golden caster sugar

284ml carton double cream

200g melted white chocolate (use a bain-marie or bowl over hot water)

2 x 200ml cartons crème fraîche

For the coulis

225g raspberries

2 tbsp golden caster sugar

Line the base of a 1kg loaf tin (19cm x 12cm x 9cm deep) or ice cream tub with cling film. Mash the raspberries with half the sugar in a bowl using a fork. Whisk the two creams briefly with the remaining sugar and melted white chocolate. Pour the mashed raspberries into the cream and give a few stirs only - just enough to swirl it through the mix. Pour the mixture into the loaf tin and smooth the top with a pallet knife. Freeze the tin uncovered then wrap with cling film if freezing for longer.

For the coulis, mash the raspberries and sugar together with a fork, then push through a sieve to remove the pips. Pour the sieved coulis into a jug then refrigerate unless you want to freeze it for later.

To serve, thaw the semifreddo in the fridge for an hour. Remove it from the tin and peel off the cling film then cut into 8 slices then cut each slice in half diagonally before plating up. Layer the two pieces criss-cross and dust with powdered icing sugar. Drizzle with a little of the coulis and scatter some raspberries over the top.

Buy ingredients @ www.squisito-deli.co.uk