

# SEMIFREDDO

Serves 4



## INGREDIENTS

300ml crème fraîche

300ml whipping cream

60g caster sugar

150g fresh fruit of your choice

(this can be peaches, strawberries, stoned cherries, raspberries. Or a combination of fruit.)



## EQUIPMENT

Balloon whisk

Bowl

1 litre loaf tin

Plastic wrap



## METHOD

1. Line a 1 litre loaf tin with plastic wrap so that there's a good extra margin of 2 inches or so left round the top edge.
2. Prepare the fruit. It's best to skin peaches and stone any fruit that has stones.
3. Whip the crème fraîche and the whipping cream together really gently so that a whisk leaves a trail in the mixture. Add about a third of your fruit to the mixture and gently stir in.
4. Next put the rest of the fruit in the bottom of the loaf tin.
5. Add the cream mixture on top of the fruit.
6. Put in the freezer for 2 hours
7. When ready to serve dip loaf tin in warm water and ease the freddo out using the plastic wrap to pull gently.
8. Once it feels loose place a plate on top and turn upside down onto the serving dish.
9. An alternative to this is to layer fruit and cream mixture so that the freddo has distinct layers of fruit and freddo mixture.

## TOP TIPS

Layering the fruit and the cream mixture is best worked out in advance so that you can see how much mixture you have left to make a good last layer of cream for the base.

