



FERRERO ROCHER **COFFEE SEMIFREDDO**

Duration:

Servings:

Level:

(40 min

8 people

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Ingredients

FOR THE CAKE	AMOUNT
Ferrero Rocher	8
Double cream	650m
Granulated sugar	160g
Egg whites	3
Instant coffee	20g
Dark chocolate	250g
Coffee beans	1tsp
Edible gold leaf	

Ferrero Rocher coffee semifreddo ~ step by step

- 1. Pour 40g of water in a pan, add granulated sugar and bring to a boil. Add instant coffee and mix with a spoon until melted. In the meantime, whisk egg whites using an electric hand whisk and gradually pour over hot coffee, whisking it at the same time. Rest until cool.
- 2. Whisk 500ml of double cream and stir with the coffee mixture. Pour half of the mixture in a 20cm Bundt pan. Chop and melt 50g of dark chocolate, then pour into the mould, add crushed coffee beans and the leftover coffee mixture.
- 3. Level the surface with a spatula and freeze for 4-5 hours. Chop the leftover chocolate and melt it by pouring over the hot leftover double cream. Unmould the frozen coffee cream on a serving plate, pour chocolate ganache over it and complete with six Ferrero Rocher chocolates and some pieces of edible gold leaf.

Serve with one Ferrero Rocher per portion.

Allergens: hazelnuts, cream, egg, soy lecithin