

Raspberry semifreddo recipe

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Desserts on us! Try Tiffany Hall's raspberry semifreddo for a light sweet treat.

Ingredients (serves 4)

- 2 large eggs
- 1 tbsp maple syrup
- 2 bananas
- Juice and zest of 1 lemon
- 3 tbsp currants
- 150 ml coconut cream
- $\frac{3}{4}$ cup fresh raspberries
- $\frac{1}{4}$ cup roughly chopped pistachios
- 10 g microherbs (optional)

Method

Lightly spray or brush a 20-centimetre square cake tin with oil and line with cling film, leaving plenty to overhang the sides. (Oil makes cling film stick.)

Whisk eggs and maple syrup in a small heatproof bowl. Place bowl over a saucepan of boiling water

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(don't let bowl come in contact with the boiling water or eggs will scramble) and continue to whisk until the eggs are thick and ribbon like. Set aside to cool.

Blend bananas, lemon juice and zest together, and stir through cooled egg mixture along with currants.

Whisk coconut cream until thick (coconut cream must be very cold for this to happen) and gently fold into custard.

Scatter raspberries and pistachios over base of tin, pour over custard mixture and cover with overhanging cling film.

Freeze for 6 hours or overnight. Remove from freezer and cut on the diagonal into 4 triangles. Serve scattered with microherbs, if using.

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