

RECIPE

Colomba semifreddo with Nutella®

Easy

4 Portions

1 h 0 min



INGREDIENTS

for 4 portions

100 g Stale Colomba [Easter cake]

75 ml Milk

75 ml Fresh cream

100 g Ricotta

1 Egg

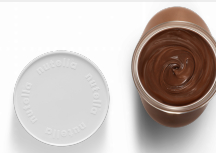
60 g Nutella® (15 g/portion)

1 Sheet of gelatine

1 Tablespoon of sugar

For garnish

Whole hazelnuts



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD



- 1** Soak the colomba cake in milk to soften it. Place the sheet of gelatine in a bowl of lukewarm water and let it swell for a few minutes. Beat the egg yolks together with the sugar, then add the ricotta and mix thoroughly. Squeeze out the colomba and mix it into the mixture. Add the drained gelatine to mix it all together.



- 2** Separately whip the cream, adding it to the mixture, and mixing from the bottom to the top.



3

Pour this mixture into individual dishes and place them altogether in the freezer for at least 2-3 hours. Serve the colomba semifreddo by finishing off each dish with 15 g of Nutella® and a whole hazelnut.

Easter has never tasted so good! Share the recipe with the hashtag #nutellarecipe

It is said the Easter colomba cake originated as a peace offering several centuries ago. After all, how can anyone argue with so much deliciousness? This Easter, bring more excitement to your table with this **colomba semifreddo recipe with Nutella®**.