Vanilla semifreddo with Nutella®

Easy | 6 Portions | 4 h 20 min

INGREDIENTS

FOR 8 portions

4 eggs

100g granulated sugar

400g whipping cream

120g Nutella® – 1 heaped tsp (15g per portion)

gold leaf to decorate

METHOD

1

Place the 8 individual silicon cake molds in the freezer

Whisk the egg whites with 30g of sugar in a bowl

Whip the cream in another bowl

2

In a 3rd big bowl, whisk the egg yolks and 70g of sugar with a beater until the mixture becomes voluminous and soft

Gently combine these three elements with a soft spatula

Remove the cake molds from the freezer

3

Pour the mixture in the cake molds

Place the dessert in the freezer for at least 4 hours

4

Flip the eight semifreddos on a serving dish. With a piping bag, top each semifreddo with 15g of Nutella ®

Sprinkle some gold leaf flakes