

# RASBERRY AND MILK CHOCOLATE SEMIFREDDO

## SEMIFREDDO



**Marco Nessi**  
Pastry and Chocolatier, he started his training at CHOCO CUBE to become a Technical Consultant Icam/Agostoni.

- FROZEN MILK CHOCOLATE MOUSSE
- RASPBERRY SEMIFREDDO
- COCOA BISCUIT
- RED GLOSSY ICING

### COMPONENTS

### INGREDIENTS

### METHOD

## FROZEN MILK CHOCOLATE MOUSSE

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250 g	<b>Agostoni Gran Gru Milk Chocolate Los Bejucos 46% code 6820</b>
500 g	half whipped fresh fat cream 35%
525 g	italian meringa

Melt the grand gru milk chocolate los bejucos 46%. Combine with a part of the half whipped fresh fat cream, add the italian meringa and the remaining half whipped fresh fat cream.

ITALIAN MERINGA

140 g	water
450 g	granulated sugar
120 g	dextrose
240 g	egg whites

Cook water and granulated sugar at 121° C. Pour into egg whites and whip.

## RASPBERRY SEMIFREDDO

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200 g	pastry cream
180 g	italian meringa
230 g	raspberry puree
430 g	half whipped fresh fat cream 35%

Combine the pastry cream with the fruit puree. Add the italian meringa and the half whipped fresh fat cream to let the mixture to lighten it.

PASTRY CREAM

400 g	fresh whole milk
100 g	fresh fat cream 35%
150 g	egg yolks
112 g	granulated sugar
30 g	corn starch
18 g	rice strach

Boil fresh fat cream with the whole milk, add into the egg yolks, previously mixed with the granulated sugar and the starch. Cook at 82° C and let t coll down.


ITALIAN MERINGA

140 g	water
450 g	granulated sugar
120 g	dextrose
240 g	egg whites

Cook water and granulated sugar at 121° C. Pour into egg whites and whip.

### CHOCO CUBE

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## COCOA BISCUIT

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600 g	egg yolks
400 g	granulated sugar
650 g	egg whites
250 g	granulated sugar
130 g	flour
130 g	starch
130 g	<b>Icam Linea Professionale Dark Cocoa Powder 22/24 Code 4240</b>
260 g	melted butter

Whip the egg yolks with sugar. Whip the egg whites with sugar. Sift the powders 3 times. Add the two masses, mix slowly, add the powders and finally the melted butter. Pour 900 g of the mixture into trays, size 60x40. Cook in the oven at 185° C for 8/10 minutes.

## RED GLOSSY ICING

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125 g	water
250 g	granulated sugar
250 g	glucose syrup
16 g	gelatin (animal)
80 g	water
155 g	condensed milk
155 g	<b>Icam Linea Professionale Cocoa Butter drops code 7869</b>
2 g	hydrosoluble red colour

Bring water and sugar to 103° C. Pour over cocoa butter, condensed milk and rehydrated gelatin. Mix with a mini pimer and use at 30° C.

### FINAL PRESENTATION

Pour the frozen mousse into a steel ring (4 cm h), previously prepared with an acetate strip. Blast chill. Pour the raspberry semifreddo over the frozen mousse, previously poured. Put a cocoa biscuit and blast chill. Once it is frozen, remove from the mould, glaze with red glossy icing and decorate.



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