

COLOMBA PASQUALE AND CHOCOLATE SEMIFREDDO

This semifreddo is a simple idea to reinvent leftover Colomba, transforming it into an exquisite and creative dessert.



INGREDIENTS:

6 eggs
150 g sugar
70 ml water
30 ml Grand Marnier
500 ml fresh cream
100 g powdered sugar
350 g colomba with raisins
200 g Emilia dark chocolate
100 ml fresh cream
10 cl rum



Difficulty
DIFFICULT



Preparation
235 min



Portions
10

1 Procedure for the semifreddo: beat the egg yolks and set aside. Then beat the egg whites until stiff and at the same time put the sugar and water in a pan, boiling for 5 minutes, until clearer bubbles are seen in the mixture. Pour it in the egg whites, mix and pour the mixture into a bowl with the egg yolks.

TIP

To get the best results and make sure the mixture doesn't break down when folding the egg whites into the yolks, mix delicately from the bottom up.

2 Mix everything, add the cream after whipping with the powdered sugar. Cut the colomba into pieces and toast at 120° for 15 minutes, then add them to the mixture, with the Gran Marnier. Mix until homogeneous, and pour into molds. Put the molds in the freezer for about 3 hours. When ready, turn out and serve with a the chocolate sauce and seasonal fresh fruit.

3 Procedure for the chocolate sauce: put the chocolate, cream and rum in a pan, melt to obtain a fluid sauce and serve warm over the semifreddo.