

Chocolate Semifreddo

375-gram chocolate

3- Large eggs

100 gram caster sugar

600ml thickened cream

1 vanilla pod

100gm Pistachio

Method:

Melted chocolate in a bowl over simmering water till melted.
Allow to cool.

Beat eggs & sugar for a few minutes till pale in colour.

Combine the chocolate and egg mixture well.

Whip cream till thick, cut and scrape out vanilla from pod and
fold in the chocolate & egg mixture. Add pistachio and mix.

Pour mixture into Delicake base with sleeve, then put the lid
on and freeze till set.

Allow to stand for 10 minutes before serving. Remove the lid
and sleeve from the base, cut & serve

You can re-assemble sleeve and lid to store in the freeze.