

Hazelnut Chocolate Semifreddo

Ingredients

375-chocolate

3- Large eggs

100 gram caster sugar

600ml thicken cream

100gm Hazelnuts

1 vanilla bean pod

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, scrape add vanilla pod and fold in the
chocolate & egg mixture. Add hazelnuts and mix

Pour mixture into Delicake base with sleeve, add more
hazelnuts 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.