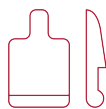




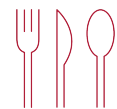
# Passionfruit Semifreddo Sandwiches



DIFFICULTY: HARD



PREPARATION TIME: 1 HOUR COOKING TIME: 20 MINUTES



SERVES: 8-10

## Ingredients

6 eggs

200 g caster sugar (divided into 2 100g portions)

2 x 2 tsp vanilla paste or 1 vanilla pod

450 ml cream

120g fresh passionfruit pulp

2 stems of mint, leaves removed and torn into small pieces

200g unsalted butter

Zest of 1 lemon

275g flour

50 g raw sugar

## Method

### Semifreddo

Separate 5 eggs, keeping each yolk separate.

Place 4 egg yolks into a medium mixing bowl with 100g caster sugar and ½ of the vanilla.

Fill a medium sized pot one quarter full with water and place on your cooktop, bring to the boil. Place the mixing bowl with the egg yolks on top of the pot and whisk or use a hand mixer until the mix doubles in size then set aside.

In a mixer whip the cream until stiff peaks form, add the egg yolk mix, passionfruit and mint and fold through the cream.

Line a 24cm sheet tray with 2 pieces of cling film and pour the mix into it, spread out to 1.5-2 cm high then place in the freezer overnight.

### Sandwich cookie

In a mixing bowl place 200g butter and 100 g sugar and cream until the butter is light in colour, add 1 whole egg and 1 yolk and mix until combined then add 2 tsp vanilla, lemon zest and flour, mix until everything is combined.

Dampen your bench top and place down a layer of cling film about 60cm long. Have it overhanging the edge of the bench by about 10 cm. Place down a second sheet overlapping the first by 1/4 .

Place the dough at the front of the bench in the centre then shape it to form a rough log shape around 5-7cm in diameter then coat with the 50g of raw sugar

Lift and tuck the overhanging cling film underneath the dough and roll until you have reached the end of the cling film. Pinch the cling film at the edges of the dough and bring it back to the front of the bench and roll away from you. The dough should compress leaving a nice round log. Tie each end in a knot and place in the fridge to firm up, approximately 1 hour.

Once firm, cut the cookies into  $\frac{3}{4}$  cm disks. Place baking paper onto a baking tray and place 8 cookies onto each sheet. The trays are placed onto level 1,2 and 4 of the oven. Set the oven to 160°C on [CircoTherm](#) and cook for 20 minutes from a cold oven then remove and cool.

Once the semifreddo is frozen and the cookies are cold, use an 7-8cm cookie cutter to cut out the semifreddo. Place each piece between 2 cookies, give a gentle squeeze then return to the freezer. Serve when required.

## Notes

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