

- Easy No Sweat Recipe -

White and Dark Chocolate Berry Almond Semifreddo

An unorthodox take on classic semifreddo with ricotta cheese and silken tofu. The best ricotta is the kind you make yourself but feel free to use store bought, which has a slightly grainy texture compared to homemade.

Makes 2 mini loaf pans. Serves about 8.

- 1/2 cup full fat ricotta cheese
- 10 1/2 oz (300 g) silken (soft) tofu, unflavoured
- 3/4 cup white sugar
- 1/4 tsp almond extract
- 1 1/2 cups whipping cream
- 1/4 cup chopped (60%-70%) dark chocolate (1/2" pieces)
- 1/2 cup whole almonds
- 1/4 cup chopped white chocolate (1/2" pieces)
- 1/2 cup frozen or fresh berries

1. Lightly grease the mini loaf pans. Line with plastic wrap, allowing the wrap to hang over the sides of the pans.

2. In a medium bowl, beat the whipped cream to stiff peaks. Transfer mixture to a medium bowl. Using the same mixing bowl and the same whisk attachment, beat the ricotta cheese and the tofu together with the granulated sugar and the almond extract until well mixed, about 1 minute. Transfer the mixture to a fine mesh sieve. Sieve directly into the whipped cream. (This is an important step as it breaks down the ricotta to create a silky texture.) Fold the ricotta-tofu mixture gently into the whipped cream.

3. Divide the mixture evenly between two bowls. Into one portion, fold in the chopped dark chocolate and the whole almonds. Into the second portion, fold in the chopped white chocolate and berries, being careful not to overfold or the fruit will run. Spread a layer of the almond mixture into the bottom of the prepared pan, then a layer of the berry mixture. Fold the plastic wrap over the mixture and freeze at least 3 hours, or overnight.

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Kitchen Hero Tip!



To serve, remove the semifreddo from the freezer about 30 minutes before serving, to temper.

Peel back the plastic wrap and remove the frozen loaf. Using a sharp knife (run it under very hot water and dry the blade), slice the loaf into 1/2" thick slices. Serve with additional fresh or frozen berries."