



HOLLICK
COONAWARRA

SEMIFREDDO WITH FRESH SEASONAL BERRIES



Ingredients:

200g praline, crushed
1200ml cream
4 eggs, separated
180g Icing sugar
300g dried fruit (sultanas, diced apricot, citrus
peel, glace cherries) soaked overnight in 2
glasses Hollick 'The nectar'

Method:

Whip cream to soft peak.
Beat yolks with 45g sugar until pale.
Whisk whites in a clean bowl to a soft peak,
gradually adding remaining sugar.
Fold cream into yolks.
Fold in whites, then praline and dried fruit.
Place in terrine mould or bowl lined with cling
wrap and freeze for at least 24hours.

Praline Ingredients:

200g white sugar
200g nuts, we recommend macadamias or
pistachios

Praline method:

Make a caramel with the sugar and a little water
Carefully add nuts, then empty onto grease proof
paper to cool.

Crush and store in an air tight container

To serve:

Remove semifreddo from freezer for ten minutes.
Turn out and decorate with a selection of fresh
berries and the extra praline.

*Serve with a glass of
Hollick 'The Nectar'
Botrytis Riesling*

