

There are two types of amaretti – one is soft AND chewy and the other is crunchy. The crunchy variety are great for dipping in coffee or for crumbling into various desserts. Our crunchy amaretti contain sugar, almonds, egg and nothing else – the producer tells us that “no more is needed to make a biscuit flavour delicate and inimitable”.



He goes on to say in no uncertain terms that “the history of each of our Amarettini starts right from the almonds: do not use cheaper substitutes, such as almond or apricot kernels, but only true top grade almonds!”

 8 - 10

For the semifreddo

600ml double cream

3 egg yolks

200g caster sugar

200g hard amaretti, crushed into largish pieces

For the chocolate sauce

75g dark chocolate

100ml single cream

Oil and line a 1 litre loaf tin with cling film or use individual dariole moulds prepared in the same way. Put half of the sugar into a non-stick frying pan with about 50ml of water. Make sure the water dissolves the sugar, then put over a medium heat until you have a golden brown caramel. Take care not to cook the caramel too much, or you will give a bitter taste to the dessert. Carefully pour 50ml of boiling water from the kettle into the caramel. This will make sure it stays liquid for later. Leave to cool.

Whip the double cream into soft peaks. In another bowl, whisk the egg yolks and remaining sugar together until pale and creamy. Once the caramel has cooled slightly, start to pour it over the egg mixture, mixing continuously with an electric whisk. Stir through the crushed amaretti. Finally, carefully fold the whipped cream into the egg mixture. Put the mixture into the mould and freeze overnight.

For the chocolate sauce: melt the chocolate in a heatproof bowl sitting over a saucepan of gently simmering water. Whisk in the cream to give a smooth melted sauce and then keep warm in the bowl until ready to serve.

Remove the semifreddo from the freezer about 10 minutes before serving. Turn out onto a platter, remove the clingfilm and cut into slices if using the loaf tin or remove from the separate dariole moulds if you've made individual portions. Serve with the warm chocolate sauce.



PROSECCO

Amaretto semifreddo
WITH CHOCOLATE SAUCE



SEMIFREDDO ALL'AMARETTO CON SALSA DI CIOCCOLATO