



BOREALIS

CHERRY AND AMARETTO SEMIFREDDO



SERVING: 20 PORTIONS

INGREDIENTS FOR SEMIFREDDO CREAM X 50

3 egg
yolks

400 gr Egg yolks

320 gr Sugar

80 gr Glucose syrup

150 gr Water

500G Cherry

200 gr Amaretto liqueur

1800 gr Heavy cream

20gms - each egg yolk.

METHOD FOR SEMIFREDDO CREAM X 50

- Place the egg yolks in the mixer and beat with the whip attachment on high speed until light and fluffy, about 5 minutes.
- Combine the sugar, glucose, and water in a saucepan and bring to a boil over medium-high heat, stirring to dissolve the sugar. Continue to cook without stirring until the mixture reaches 121°C; brush down the sides of the saucepan occasionally with a dampened pastry brush.
- With the mixer on medium speed, carefully pour the cooked sugar syrup into the egg yolks in a fine stream, then beat until cooled to room temperature.
- Pour the amaretto liqueur into the egg yolk mixture and fold the egg yolk mix into the whipped cream. Gently smash the cherries down so they are not whole as they will freeze too firmly and be hard to eat, then fold the cherry compote in last.
- Fill the desired moulds to the top and smooth the tops. Freeze until set.