



White Chocolate Semifreddo

with Honeyed Plum-Cherry Compote & Almonds

 5h  2 Servings

This show stopping semifreddo (“half-frozen” in Italian) takes ice cream cake to the next level. We whip white chocolate-mascarpone cream to fluffy peaks and fold in beaten eggs, gently cooked over a double boiler. The rich custard freezes into luxe ice cream while we simmer fresh plums and dried cherries in honey for a decadent topping. A perfect party dessert—most of the work is done in advance! (2p serves 8; 4p serves 16)

What we send

- 2 (2 oz) white chocolate chips ^{6,7}
- 12 oz can evaporated milk ⁷
- 3 oz mascarpone ⁷
- 5 oz granulated sugar
- 2 red plums
- 1 oz dried cherries
- ½ oz honey
- 1 lemon
- 1 oz salted almonds ¹⁵

What you need

- 3 large eggs ³
- vanilla extract
- kosher salt

Tools

- 8x4-inch loaf pan
- microwave
- stand mixer or hand-held electric mixer
- medium saucepan

Cooking tip

The surface of the semifreddo will get a little wrinkled because of the plastic wrap. To smooth it out, dip an offset spatula or spoon in warm water and run it across the surface.

Allergens

Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 270kcal, Fat 14g, Carbs 31g, Protein 5g



1. Melt chocolate

Line an 8x4-inch loaf pan with plastic wrap with a 2-inch overhang over the sides.

In a large microwave-safe bowl, combine **white chocolate** and **¼ cup evaporated milk**. Microwave 30 seconds at a time, stirring in between, until chocolate is melted and mixture is smooth. Set aside to cool to room temperature, stirring occasionally.



4. Whip eggs & freeze

Whip **eggs** on high speed until quadrupled in size and thick enough to briefly mound up when dropped from the whisk, 5-7 minutes. Using a spatula, gently fold a third of the eggs at a time into **white chocolate cream** until well combined and homogenous in color. Transfer mixture to prepared loaf pan; wrap over top and freeze until firm, at least 8 hours or overnight.



2. Whip mascarpone cream

Using a stand or handheld mixer with a whisk, beat **mascarpone** and **¼ cup evaporated milk** on medium-low speed until combined. Increase speed to medium-high and whip until stiff peaks form. Using a spatula, gently fold into bowl with **white chocolate**; refrigerate until step 4.

Heat a medium saucepan with **1½-inches water** over medium until simmering.



5. Cook compote

Halve **plums**, discard pits, and cut into ¾-inch pieces. In a medium saucepan, combine **plums, dried cherries, honey, ¼ cup sugar, 2 teaspoons lemon juice, ½ teaspoon salt, and ¼ cup water**. Bring to a boil, then simmer over medium-low heat, stirring occasionally, until mixture has a jam-like consistency, 20-25 minutes. Transfer to a bowl and refrigerate until ready to serve.



3. Cook eggs

In a clean stand mixer bowl or medium metal bowl, stir together **3 large eggs, 3 tablespoons sugar, 1 teaspoon vanilla, and ¾ teaspoon salt**. Place bowl over **simmering water**, making sure bowl doesn't touch water; lower heat to medium-low. Stirring constantly with a flexible spatula, cook until eggs are darkened in color and 165°F, 4-6 minutes.



6. Assemble & serve

30 minutes before serving, place a serving platter in the freezer to chill. Coarsely chop **almonds**. Invert **semifreddo** onto chilled platter and remove plastic. Top with almonds and **compote** (if too thick, stir in water until desired consistency).

Slice **white chocolate semifreddo** and serve. Enjoy!