



## 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 <sup>6,7</sup>
- 12 oz can evaporated milk <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>
- 5 oz granulated sugar
- 2 red plums
- 1 oz dried cherries
- ½ oz honey
- 1 lemon
- 1 oz salted almonds <sup>15</sup>

## What you need

- 3 large eggs <sup>3</sup>
- 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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