

CHOCOLATE SEMIFREDDO

INGREDIENTS:

100 G DARK CHOCOLATE - 250 G SUGAR - 8 EGG YOLKS - ½ L
WHIPPING CREAM - 20 BISCUITS (PREFERABLY SHORTBREAD) - 5
GELATINE SHEETS - MARSALA - ALCHERMES LIQUEUR

SOFTEN THE GELATINE IN COLD WATER.

BEAT THE YOLKS WITH THE SUGAR IN A DISH UNTIL FROTHY.

SLOWLY ADD 10 SPOONFULS OF MARSALA, WHILE CONTINUING TO STIR.

COOK THE ZABAIONE MIXTURE IN A BAIN-MARIE, CONTINUING TO STIR, UNTIL IT SWELLS AND STARTS TO BOIL; SQUEEZE THE GELATINE THEN ADD IT TO THE ZABAIONE, DISSOLVING IT BY STIRRING CONTINUOUSLY.

DIVIDE THE MIXTURE INTO TWO EQUAL PORTIONS. IN ONE, STIR THE MELTED CHOCOLATE FROM THE BAIN-MARIE.

LEAVE THE TWO MIXTURES TO COOL AND CAREFULLY ADD THE WHIPPED CREAM.

POUR THE ALCHERMES OVER THE TOP; FIRSTLY OVER THE CHOCOLATE MIXTURE, THEN THE YELLOW MIXTURE.

COVER WITH FOIL THEN PLACE IN THE FRIDGE FOR A FEW HOURS.

TURN OUT ONTO A DESSERT PLATE TO SERVE.