



## Cherry & amaretto semifreddo

**SERVES** 10-12 **PREP** 35 mins plus cooling and 24 hrs freezing  
**COOK** 20 mins **EASY** V ❄️

*Celebrate the start of summer with this cooling dessert packed with seasonal cherries.*

vegetable or other flavourless oil,  
for the tin  
100g amaretti biscuits, roughly  
broken up  
25g flaked almonds

450g frozen pitted sweet cherries  
200g golden caster sugar  
4 eggs, separated  
1 tbsp amaretto  
300ml double cream

**1** Oil a 900g loaf tin and line with cling film. Sprinkle half each of the crumbled amaretti biscuits and flaked almonds into the base of the prepared tin and set aside. Put the cherries, 100g of the sugar and 2 tbsp water in a saucepan, bring to a simmer and cook for 10-15 mins, or until the fruit is jammy and soft. Remove from the heat, leave to cool to room temperature, then transfer to a blender and blitz until smooth.

**2** Beat the egg whites to stiff peaks in a stand mixer or using an electric whisk. Set aside. Beat the egg yolks with the remaining sugar and the amaretto until thick and creamy. Pour in the cream and beat again until thickened. Add a spoonful of the whipped egg whites to the cream mixture,

then fold in. Gently fold in the remaining egg whites, a large spoonful at a time, until fully combined. Fold in the remaining amaretti biscuits and almonds, and most of the cherry purée. Gently pour the mixture into the prepared tin. Spoon over the rest of the cherry purée and use a cutlery knife to gently swirl it through the mixture to create a marbled effect. Cover the surface with cling film and freeze for at least 24 hrs until set. Remove from the freezer 5-10 mins before serving to soften slightly, then use a knife dipped in hot water to slice. Alternatively, scoop into balls to serve.

**PER SERVING (12)** 298 kcals • fat 17g • saturates 9g  
• carbs 32g • sugars 31g • fibre 1g • protein 4g • salt 0.1g



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Samuel Groves  
MADE IN ENGLAND SINCE 1817

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