

HAZELNUT PRALINE SEMIFREDDO

SERVES: 8

INGREDIENTS

Praline:

- 1 cup whole hazelnuts
- 1 cup granulated sugar
- 1/4 cup water

Semifreddo:

- 4 large egg yolks
- 1/2 cup granulated sugar
- 2 cups heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

METHOD

1. Line a baking sheet with parchment paper for praline preparation.
2. In a heavy-bottomed saucepan, combine sugar and water for praline.
3. Heat sugar mixture without stirring until it turns a deep amber color, approximately 8-10 minutes.
4. Add whole hazelnuts to caramel and quickly pour onto the prepared baking sheet. Allow praline to cool completely, then break into small pieces.
5. In a double boiler, whisk egg yolks and sugar until pale and thickened, about 5 minutes. Remove from heat and allow egg mixture to cool completely.
6. In a separate bowl, whip heavy cream with vanilla and salt until stiff peaks form. Gently fold cooled egg mixture into whipped cream. Fold in most of the hazelnut praline, reserving some for garnish. Transfer mixture to a loaf pan lined with plastic wrap.
7. Freeze for at least 6 hours or overnight.
8. Before serving, let semifreddo sit at room temperature for 5-10 minutes.
9. Slice and garnish with remaining praline pieces.