

Raspberry Swirl Semifreddo

Photography by [Darren Bester](#)

This recipe is so easy, you can whip it up within minutes, pop it in the freezer and forget all about it until you ready to serve. It makes for a great dessert when entertaining. Have some sugar cones available, little bowls with fresh raspberries, chocolate shavings, peppermint crisp wafers and whatever else you fancy - Gives your guests the freedom & excitement to garnish their own dessert, while making your job easier ;-)
Now that's smart hosting.

Yield: 8

Ingredients:

360g Fresh Raspberries

3 Eggs

2 Egg yolks,

1 Vanilla Seed Pod

435ml Pouring Cream

1 Cup Caster Sugar

Method:

Put the raspberries in a food processor and blend until smooth, set aside. Over a pot of simmering water, place a heatproof bowl containing the eggs, egg yolks, sugar and vanilla bean and whisk for 4 or 5 minutes with an electric handheld beater, until pale and thick. Remove from the heat and continue whisking with a whisk until cool. In a separate bowl, whip the cream until soft peaks form and gently fold into the egg mixture. Reserve 500ml of the mixture and pour the balance into a deep dish. Fold the reserved egg mixture through the pureed raspberries and carefully spoon stripes over the the mixture in the dish. Place in the freezer for a minimum of 4 hours or until set.

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Recipe inspiration by one of my favourite foodie hero's - Donna Hay.