

Summer Semifreddo with Mixed Berry Compote



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

1 tub Carte D'Or vanilla ice cream

1 tub Carte D'Or strawberry ice cream

1 bag Asiago frozen mixed berries

100g caster sugar

1 x 7inch round sponge cake x2

Zest of lemon

1 tot fruit liqueur

1 box fresh berries (blueberries and raspberries)

1 box strawberry macaroons

Fresh mint leaves



METHOD

- 1 Line a 7inch cake ring with baking paper on the base and sides. To make the berry compote, place 250g frozen berries into a pan with the sugar and cook for 5 minutes until the sugar is dissolved.
- 2 Allow to cool down completely and mix in the lemon zest. Remove some of the liquids to use as soaking syrup and mix in the liqueur.
- 3 Cut the round sponge into 3 slices and place 1 slice in the bottom of the cake ring. Drizzle with $\frac{1}{3}$ of the soaking mixture and cover with a layer of vanilla ice-cream.
- 4 Spoon over $\frac{1}{3}$ of the berry compote and cover with another layer of sponge. Soak the sponge again with $\frac{1}{2}$ of the liquids, cover with a layer of strawberry ice-cream, then with $\frac{1}{2}$ of the compote.
- 5 Place the third sponge on top, soak again and cover with another layer of vanilla ice-cream. Flatten out well and place in the freezer for at least 4 hours.
- 6 To serve, remove the semifreddo from the ring and remove the paper. Place onto a cake stand and decorate the sides and top with macaroons, fresh berries and mint leaves.