

AMARETTO AND STRAWBERRY SEMIFREDDO



Menù Ingredients

125 g Dolce freddo - Cold Dessert - LC1X

150 g Delizia all'amaretto - Amaretto Delizia - LE1X

to taste Dessert gusto Panna - Cream Flavoured Dessert - DA1X

Ingredients

to taste sugar

300 g fresh strawberries

250 g milk

Chef: Leonardo Pellacani

Method

For 6 persons.

Using a food mixer or the cream whipper, whip the Dolcefreddo powder mix along with the cold milk for five minutes; add the Amaretto Delizia and blend the ingredients carefully to obtain a smooth cream. Put the mixture into the single portion moulds and put them into the freezer for at least four hours. In the meantime cut the strawberries into slices and sprinkle a little sugar over them. Now whip the Menù cream Dessert for five minutes, according to the doses and the method reported on the package. Remove the mould of the semifreddo and put on the plate, complete with the strawberries and a knob of cream Dessert.