

COFFEE SEMIFREDDO WITH AMARETTI BISCUITS



Menù Ingredients

125 g Dolce freddo - Cold Dessert - LC1X

150 g Delizia al caffè - Coffee Delizia - L91X

Glassa al cioccolato - Chocolate glaze - D30

Ingredients

250 g milk

to taste amaretti

to taste grated coconut

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 Delizia al caffè and blend the ingredients carefully to obtain a smooth cream. Put the mixture into the moulds and put them into the freezer for four hours. Then remove the semifreddi from the moulds and complete by decorating with the chocolate glaze, a sprinkling of grated coconut and crumbled amaretti biscuits.