

Vanilla Semifreddo

Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER

Vanilla Semifreddo

By the Master Pier Paolo Magni

"It is lasting when mixed with other creams or pâté a bombe. It does not go runny and when the semifreddo it is defrosted no syneresis can be noticed".

Ingredients

570 g Italian Meringue

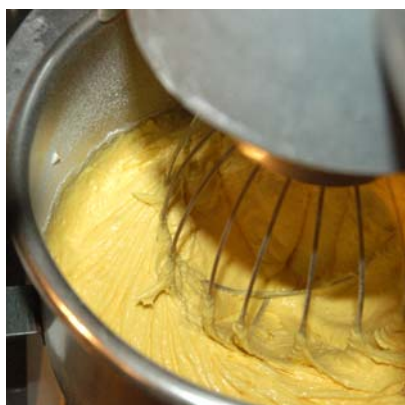
400 g pasteurized egg yolks

100 g sugar

50 g rum

1000g whipped cream

Japanese meringue rounds as bases



Whisk the egg yolks with sugar and vanilla.



Carefully stir into the Italian meringue.



Fold in the whipped cream and rum.



Turn into ring tins and freeze.



Decorate as you prefer.