

## CHOCOLATE AND HAZELNUT SEMI-FREDDO WITH HOT CHOCOLATE SAUCE

**Semifreddo alla Nutella con cioccolato fondente caldo**

### SERVES 8

10 egg yolks  
150g caster sugar  
300g hazelnut  
chocolate spread  
(Nutella)  
500ml double cream  
40g roasted chopped  
hazelnuts, plus extra  
to decorate

### For the sauce

250g dark chocolate  
300ml double cream

Italy is the world's second largest producer of hazelnuts after Turkey, and Piedmont – home of Nutella (see page 208) – is the main hazelnut-growing area in Italy. Like the Piedmontese, I love the combination of hazelnuts and chocolate so have created this semi-frozen dessert for you. It has a soft, velvety texture and – unlike ice cream – semi-freddo (meaning 'half cold') never freezes to a solid block and can be cut into slices to serve. The hot chocolate sauce isn't necessary – but how can you resist?

1. Dampen the bottom and sides of a 1kg loaf tin using a pastry brush dipped in water then line the tin with cling film. Set aside.
2. Put the egg yolks and sugar in a medium heatproof bowl and set the bowl over a pan of gently simmering water. The base of the bowl should not touch the water. Stir with a balloon whisk for about 5 minutes until the sugar has dissolved and the mixture is thick and creamy. Remove from the heat, stir in the hazelnut chocolate spread and leave to cool completely.
3. Place the cream in a large bowl and whip until thick enough to just hold its shape and form soft peaks. Gently fold the cream into the cooled hazelnut mixture in 3 batches then fold in the nuts.
4. Tip the mixture into the prepared tin. Cover with cling film and freeze for 8 hours or overnight until set.
5. Remove the tin from the freezer 10 minutes before serving. Meanwhile, make the chocolate sauce. Break the chocolate into a large heatproof bowl, add the cream and set the bowl over a pan of gently simmering water. Heat until the chocolate has melted.
6. Scoop the semi-freddo into bowls or cut into slices. Pour over the hot chocolate sauce and sprinkle with chopped hazelnuts.

