



Mandarin Semifreddo

4 eggs, separated
250g caster sugar
60g Fresh As Mandarin Segments
350ml cream, whipped
2 tablespoons lemon juice

Method

Beat the egg yolks and sugar together until thick, pale and creamy. Crush three quarters of the mandarin segments.

In a separate bowl, beat the egg whites until they hold soft peaks. Fold together the egg yolk mixture, the crushed mandarin segments, the whipped cream, the lemon juice and finally the beaten egg whites.

Pour into a wide shallow metal container, cover with foil or plastic wrap and freeze until hard.

Remove from the freezer 5 minutes before serving and serve in scoops sprinkled with the remaining whole mandarin segments.

Serves 6.

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EVERYDAY GOURMET RECIPE

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