

Summer Deliciousness: Strawberry Pistachio Semifreddo!

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"STRAWBERRY PISTACHIO SEMIFREDDO"

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Serves: 12

INGREDIENTS

- 1/2 cup unsalted, roasted, shelled pistachios
- 8 oz. ripe strawberries, hulled (approx. 2 cups)
- 1/2 cup plus 3 tablespoons sugar, divided
- 3 large egg yolks, room temperature
- 1 1/2 cups cold heavy cream
- 1/2 teaspoon pure vanilla extract

INSTRUCTIONS

- Line a standard 5 x 9 inch loaf pan with plastic wrap, leaving a 2" overhang on all sides.
- Pulse pistachios in a food processor until coarsely chopped. Transfer to a small bowl, do not wipe processor clean. Place strawberries and 3 tablespoons of the sugar in the processor; puree until smooth and transfer to a fine sieve set over a bowl. Stir puree, pressing on the solids to extract as much liquid as possible; discard solids.
- Combine the egg yolks and remaining 1/2 cup sugar in a bowl set over a pot of simmering water so that bottom of bowl is over the water but not touching it. Beat the mixture with a hand mixer on high speed until pale yellow and tripled in volume, about 3 minutes. Transfer bowl to a larger bowl of ice water, making sure the bowl does not tip allowing ice water to seep into the egg yolk and sugar mixture; stir until mixture is very thick and cool, about 3 minutes.
- Beat together cream and vanilla in the bowl of a stand mixer on med-hi speed using the whisk attachment until soft peaks form. Whisk 1/3 of whipped cream into egg mixture, whisking until smooth, then fold into remaining cream with a rubber spatula just until thoroughly incorporated.
- Pour 1/2 of cream mixture into strawberry puree. Gently fold together until thoroughly incorporated, then pour into loaf pan and smooth top. Fold pistachios into remaining cream mixture and pour evenly over strawberry cream; smooth top. Fold plastic wrap over surface and freeze for at least 12 hours and up to 3 days.

- To serve, peel plastic back from surface. Invert pan onto a cutting board. Unmold semifreddo, remove plastic, and cut crosswise into 3/4-inch thick slices. Because the pistachio layer can be a bit softer than the strawberry layer, after removing the plastic wrap you can return the semifreddo to the loaf pan and slice it in the pan for prettier slices.