

---

# Pistachios and raspberry semi freddo



Serves 4

## Ingredients

400g raspberries  
75g caster sugar  
3x eggs  
400ml cream  
75g pistachios

## Method

- Place a loaf tin in the freezer to chill.
- Place half the raspberries in a food processor and whizz until smooth.
- Push the raspberries through a sieve to remove seeds and set aside.
- Place sugar and egg yolks in a stand mixer and whisk until thick pale and creamy, set aside.
- Place cream in the mixer and whisk until soft peaks and set aside.
- Whisk the egg whites to firm peaks. Gently fold the whipped cream and the egg white mixture into the egg yoke mixture until just combined.
- Remove loaf tin from the freezer and pour in half the semi freddo mixture.
- Spoon over half the raspberry sauce and scatter with half of the pistachios.
- Repeat the layering process with remaining semi freddo and raspberry mixture.
- Freeze overnight, remove from freezer 15 minutes before serving. Serve with fresh raspberries and additional pistachios .