

# Vanilla-Peach Semifreddo

## INGREDIENTS:

- 7 egg yolks (don't forget to save the egg-whites for another use!)
- 2/3 cup granulated sugar
- 1 tsp *D'Olivo Vanilla Dark Balsamic Vinegar* (or vanilla extract)
- 2 cups heavy whipping cream, cold (keep in refrigerator until ready to whip)
- 1-2 tablespoons *D'Olivo Peach White Balsamic Vinegar*
- Garnishes of choice (see recipe notes below for ideas)

## DIRECTIONS:

Line a 9x5 (or similar) baking loaf pan with plastic wrap, leaving several inches of extra room on the sides to fold over the semifreddo before freezing.

Separate eggs. Combine yolks and sugar and whisk (by hand) until fully incorporated. Add Vanilla Dark Balsamic Vinegar or vanilla extract and whisk until fully incorporated.

Using a double-boiler over simmering (not boiling) water, continuously whisk the egg mixture for 8-10 minutes. This ensures that the yolks get fully cooked without scorching or solidifying. (It's important that the top bowl does not touch the surface of the simmering water, or the eggs will scramble rather than simply being heated through to safe temperatures.) Remove from heat and set aside to cool to room temperature.

In a stand mixer (or with another tool of choice), pour in the cold heavy cream. Turn mixer on and gradually increase speed from low to high. When the cream is just beginning to form peaks and has increased in size considerably, reduce speed to low and add in the Peach White Balsamic Vinegar. Continue whipping at high speed until the cream is whipped to your desired consistency. (Be sure not to over mix, or you may end up with peach-butter instead!)

Gently fold the egg-yolk mixture and the cream, adding 1/3 at a time to ensure it's properly mixed. Once mixed, pour the mixture into the lined baking loaf pan, and cover the top with the extra plastic wrap. Freeze semifreddo for at least 8 hours if not longer (preferably overnight).

To serve: remove semifreddo from freezer and let sit for a minute or two, at most. Transfer to a chilled plate, flipping it over and removing the plastic wrap. Cut into thick slices with a warmed knife (run the blade under hot water for a few seconds) and serve immediately.

Garnish with fresh fruit of choice, nuts, peach cobbler, pies, jams or even a balsamic reduction—we especially recommend a reduction of Blackberry-Ginger Dark Balsamic Vinegar!

*D'Olivo*

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