

Bittersweet Chocolate Semifreddo



Serving: 12-14



Cooking Time: -



Level: Easy



INGREDIENTS

10 ounces (285 grams) 70% or 72% chocolate,
chopped medium-fine
1 cup whole milk
5 large egg yolks, at room temperature
1/2 cup (100 grams) sugar
Scant 1/8 teaspoon salt
1 1/2 cups heavy whipping cream

PREPARATION

1. Spray or wipe the loaf pan with oil and line it with a piece of plastic wrap.
2. Put the chocolate in a medium bowl with a fine strainer set over it.
3. Bring the milk to a simmer in a heavy medium saucepan.
4. Whisk the yolks with the sugar and salt. Later whisk the hot milk into the yolk mixture. Scrape the mixture back into the saucepan and cook over low heat, stirring constantly, until the mixture thickens very slightly.
5. Immediately pour the custard into the strainer over the chocolate. Whisk the custard until the chocolate is completely melted and smooth.
6. Whip the cream in a chilled bowl only until it is thickened and barely beginning to hold a shape. Scrape the cream onto the chocolate mixture. Immediately scrape the mixture into the lined mold. Fold the overhanging plastic wrap over the chocolate and freeze at least until solid. Ten to fifteen minutes before you're ready to serve, move the mold from the freezer to the refrigerator.
7. Unmold the semifreddo onto a serving platter. Slice and serve with whipped cream.