



Lemon nougat semi-freddo

Gaggenau Appliance:

Preparation Time:

Cooking Time:

Serves:

Ingredients

Method

Preparation:

Almond cake 1. Grease and line the enamel tray with baking paper. Preheat oven on Top and bottom heat 180°C. 2. In a bowl, sift together the flour, baking powder and cinnamon. Add the almond meal and stir through. 3. In a separate bowl, beat together the egg yolks and castor sugar until thick. 4. Gently stir in the flour mixture into the egg yolk mixture. Beat the egg whites until soft peaks form and gently fold into mixture. 5. Pour onto prepared tray and bake for 10 to 15 minutes or until golden. Allow cake to cool completely. **Assemble cake** 1. Cut the cake into a base, two sides, two ends and top to fit a loaf tin. 2. Line the loaf tin with baking paper and then line with the cake on the base, sides and ends. 3. Spoon in the semi-freddo and then cover with the top layer of the cake. Press down gently and cover with baking paper. 4. Wrap the tin with plastic wrap and freeze overnight. **Citrus rind** 1. Remove the peel of the oranges with a zester or cut julienne style. 2. Place peel into a saucepan and cover with water. Place saucepan over medium heat and bring to the boil. 3. Drain off water then add sugar and 250ml fresh water. Stir over medium heat until the sugar dissolves. 4. Cook for 10 minutes until reduced. Cool, pour into a jar and seal. **Semi-freddo** 1. Place the ricotta and sugar into a bowl. Stir until combined. Add the nougat, cream and lemon rind. Mix well. **To finish** 1. Remove semi-freddo from the freezer approximately 15 minutes before serving. 2. Top the semi-freddo with toasted coconut and decorate with citrus rinds. Cut into 2cm slices and serve.