

Semifreddo

SKILL
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MAKES
6 - 8 Servings

Ingredients

- 2 cups heavy cream
- 1/2 cup sugar
- 1 Tablespoon pure vanilla extract
- 2 cups Stonewall Kitchen Lemon or Key Lime Curd
- 1 teaspoon lemon, lime or orange zest depending on the flavor curd you are using



Directions

1. Using electric mixer beat cream, sugar and vanilla in large bowl until soft peaks form.
2. Fold curd into the whipped cream.
3. Spoon whipped cream mixture into individual or one large serving dish.
Freeze semifreddo until firm, at least 8 hours or overnight.

