

Berry Semi-Freddo



Ingredients

1 lb. frozen mixed berries
2 c water
2 t peppermint schnapps
3 eggs
2 egg yolks
1 t vanilla bean paste
1 c sugar
1 8 oz. package of cream cheese
2 c heavy whipping cream
1 sheet of puff pastry cut into fourths

Process the berries in a food processor until smooth. Add to a sauce pan with the 2 cups of water and schnapps. Bring to a boil, then reduce heat and simmer until liquid is reduced by half and the mixture has become a syrup. Set aside to cool, the liquid will thicken more as it cools.

Place the eggs, yolks, vanilla bean paste, sugar and cream cheese into the bowl of a stand mixer and mix until stiffened, approximately 5-8 minutes. Scoop mixture out and into a metal bowl or tin.

Next clean and dry the stand mixer bowl and place the 2 cups of whipping cream into the bowl. Whip until stiff peaks form—do not over mix.

Then fold the cream into the egg mixture in the metal bowl. Finally fold in the berries. Cover with plastic wrap and freeze for 6 hours or overnight.

Place the puff pastry quarters into individual ramekins. Bake the puff pastry as indicated on the package.

Serve the semi-freddo in a warm puff pastry. Top with fresh raspberries and an oreo cookie if desired.

