

BLUEBERRY SEMIFREDDO WITH PRETZEL CRUST

INGREDIENTS:

FOR PRETZEL CRUST:

140 g salted pretzels
55 g brown sugar
1.5 g kosher salt
113 g unsalted butter, melted

FOR BLUEBERRY PUREE:

300 g fresh blueberries
60 g water
18 g granulated sugar
20 g fresh lemon juice
5 g [Blueberry Delight Flavor Fountain](#)

FOR SEMIFREDDO:

500 g heavy cream
10 g [Blueberry Delight Flavor Fountain](#)
5 egg yolks
200 g sugar



DIRECTIONS:

FOR PRETZEL CRUST:

1. In food processor, pulse pretzels until they are a fine crumb consistency.
2. Add brown sugar and salt, pulse to combine.
3. Add melted butter and pulse until completely combined and crumbs are saturated, scraping down the sides of the bowl when needed. Set aside.

FOR BLUEBERRY PUREE:

1. In food processor, add blueberries and water. Puree.
2. In small saucepan, add puree, sugar, lemon juice, and [Blueberry Delight Flavor Fountain](#).
3. Simmer over low heat until thickens, approximately 15 minutes.
4. Transfer to heat-safe bowl and set aside.

FOR SEMIFREDDO:

1. To the bowl of a stand mixer, add heavy cream and [Blueberry Delight Flavor Fountain](#).
2. Using the whisk attachment, whip to soft peaks. Cover and refrigerate.
3. Whisk sugar and eggs in double boiler until mixture is pale, doubled in volume, and is warm to the touch. Approximately 4 minutes.
4. Remove from heat and whisk for another minute.
5. Fold in whipped cream, making sure no streaks remain.

ASSEMBLY:

1. Line the bottom of a 9-inch springform pan with parchment paper.
2. Line the sides of the pan with an acetate collar.
3. Add pretzel crust mixture, firmly pressing across the bottom to create an even layer.
4. Pour half of the semi freddo mixture into the springform pan. Tap the pan to help spread.
5. Drizzle half of the blueberry puree on top and use a knife or skewer to swirl into the semifreddo.
6. Add the remaining semifreddo, drizzle with the blueberry puree, and repeat the swirling technique.
7. Freeze for at least 8 hours.
8. When ready to serve, remove side of pan and acetate collar. Using a warm knife, cut clean slices and garnish with lemon curd, mint leaves, and fresh blueberries (optional).