

# Chocolate semifreddo with chilli, strawberry, olive oil and rose

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**24 hours**

Preparation time

**15 minutes**

Cooking time

**8-10**

Serves



## INGREDIENTS

### Roasted strawberry and chilli puree

400 g strawberries, roughly chopped  
1 tsp vanilla paste  
75 g maple syrup  
Pinch chilli flakes

### Chocolate semifreddo

65 g raw unsalted cashews, soaked overnight in water  
160 ml water, extra  
600 ml coconut milk  
150 g coconut sugar  
150 g maple syrup  
50 g cacao butter  
60 g coconut oil  
140 g cacao powder, sifted  
1 tsp vanilla extract  
Salt flakes  
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### Vanilla strawberries

100 g strawberries, thinly sliced  
½ tsp vanilla paste  
3 tbs maple syrup

### To serve

Strawberries  
Chillies  
Extra virgin olive oil  
Salt flakes  
Dark chocolate, shaved  
Freeze dried strawberries  
Dried rose petals

## METHOD

### Roasted strawberry and chilli puree

1. Preheat oven on Conventional at 180°C.
2. Place strawberries onto a paper lined baking tray with vanilla, maple syrup and chilli.
3. Place in the oven on shelf position 3 and cook for 30 minutes.
4. Remove from the oven and allow to cool for 15 minutes. Once cool, blend in a food processor until smooth.

## **Chocolate semifreddo**

1. Line the base and sides of a 20 cm loaf tin with cling wrap.
2. In a small saucepan, combine cacao butter and coconut oil. Melt on low heat, induction setting 3. Set aside to cool for 5 minutes.
3. Drain soaked cashews, discard water. Transfer to a bowl of a food processor along with 160 ml water. Blend on high speed until smooth and creamy.
4. Add coconut sugar, melted butter and oil, cacao powder, vanilla, pinch of salt and blend.
5. Add remaining coconut milk and blend until smooth.
6. Transfer semifreddo into a bowl of a freestanding mixer with a balloon whisk attachment and whip until light and frothy.
7. Pour half the semifreddo into the lined tin. Smooth to ensure there are no gaps.
8. Top with  $\frac{3}{4}$  of roasted strawberry puree and smooth to cover semifreddo. Top with remaining chocolate mix and smooth.
9. Line the top with a piece of baking paper flush against the semifreddo. Place in the freezer for 4-6 hours, or overnight.

## **Vanilla strawberries**

1. Place sliced strawberries, vanilla and maple syrup into a small vacuum seal bag. Vacuum on setting 2 and Seal on setting 3.

## **To serve**

1. Remove semifreddo from the freezer and allow to stand for 10 minutes.
2. Turn out onto a plate and remove cling wrap. Drizzle top with remaining roast chilli puree.
3. Top with vanilla strawberries and chillies. Drizzle with oil then sprinkle over sea salt, grated chocolate, crushed freeze dried strawberries and rose petals.

## **Hints and tips**

- If you don't have time to soak cashews, place in a bowl of boiling water and leave for 1 hour before continuing with Step 2.
- Cacao butter can be purchased from wholefood grocers and health food shops.

