

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

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.