

Semifreddo al Torroncino

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Torino is known for its desserts, such as its namesake torrone, Italy's answer to nougat, and dark chocolate. A crowd pleaser this traditional chilled dessert features both.

Yield: 4 servings

4½ ounces hazelnut torrone, chopped into crumbs
3½ ounces dark chocolate, chopped
3 large egg yolks
1¼ cups heavy cream



1/3 cup sugar

Combine the sugar with 1/3 cup water in a saucepan, and bring to a boil. Pour the mixture over the egg yolks in a separate bowl, and whisk until cool.

Whip $\frac{3}{4}$ cup of the cream to soft peaks in a small bowl. Fold this and the torrone into the yolk mixture.

Pour into a loaf pan, smoothing the top. Cover in plastic wrap, and freeze until firm, at least 8 hours.

Scald the remaining cream in a small saucepan, and whisk in the chocolate. Place about 1 tablespoon of this chocolate sauce on each plate. Cut the still-chilled semifreddo into 4 slices, and place 1 slice over the chocolate sauce.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].

Get a taste of torrone for yourself at Eataly Chicago's Torrone Party on Saturday, December 17! [Learn more](#) [4].



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