

## CHOCOLATE CHESTNUT SEMIFREDDO

Semifreddo means half cold in Italian. This spectacular frozen dessert can be made up to two weeks ahead and is ideal to serve when serving a large group when entertaining. Makes 12 servings

- Almond Meringues:
    - 1 cup (250 mL) whole unblanched almonds
    - 1/2 cup (125 mL) confectioner's (icing) sugar
    - 2 tbsp (25 mL) cornstarch
    - 6 egg whites, at room temperature
    - 1/2 tsp (2 mL) cream of tartar
    - 1 cup (250 mL) superfine sugar
  - Double Recipe Chocolate Chestnut Mousse (use [Faugier Chestnut Spread](#))
  - Unsweetened cocoa powder
1. Meringues: In food processor, combine almonds, icing sugar and cornstarch; process until almonds are fine.
  2. In a large bowl using an electric mixer, beat egg whites with cream of tartar until soft peaks form. Beat in superfine sugar, a tablespoon (15 mL) at a time, until stiff glossy peaks form. Sprinkle with 1/3 of the almond mixture; fold in. Repeat with remaining almond mixture in 2 additions until folded in.
  3. Line 2 baking sheets with lightly greased and floured parchment paper or foil. Trace three 8-inch (20 cm) circles. Spread meringue evenly on each (keep within the circles).
  4. Bake in preheated 275 degrees F (140 C) oven for 1 to 1-1/4 hours or until meringues are crisp and dry. Remove from oven; let cool slightly on rack. Carefully peel off paper. Transfer to rack to cool.
  5. Cut a circle of parchment paper to fit bottom of a 9-inch (23 cm) springform pan. Cut a 30 by 4 -inch (76 by 10 cm) strip of parchment paper to fit inside edge of pan. Carefully trim each meringue with kitchen scissors to fit snugly in pan. Arrange one meringue in pan; spread with 1/3 of the Chocolate Chestnut Mousse. Repeat layers twice. Tap pan on counter several times to remove air bubbles. Wrap in plastic wrap or foil; freeze for 8 to 10 hours. (Can be frozen in airtight container for up to 2 weeks.)
  6. To serve, remove from pan; arrange on serving plate and remove paper from sides. Sift cocoa powder over top. Let stand in refrigerator for 20 minutes to soften slightly. Slice to serve.