

Raspberry, Pistachio and Rosewater Semifreddo

Recipe by **Bill Granger** from **bill's food**



Serves 6 to 8

Ingredients

- 6 egg yolks
- 3 tablespoons Honey
- 250 ml Cream whipped
- 2 teaspoons rose-water
- 150 g fresh raspberries plus a few extra to serve
- 3 tablespoons shelled, chopped Pistachios

[Measurement Conversion Calculator](#)

Method

1. Beat the egg yolks and honey together with electric beaters for 10 minutes, or until thick, pale, creamy and doubled in volume. Fold in the whipped cream and rosewater until just combined.
2. Line the base and two sides of a 1 litre (35 fl oz/4 cup) loaf tin with a piece of plastic wrap, leaving the wrap hanging over the sides of the tin. Spoon the mixture into the tin, fold the plastic over the top to cover the semifreddo and freeze for 1–2 hours, or until partially frozen. Remove from the freezer and stir through the raspberries and pistachios. Cover with plastic wrap and return to the freezer until completely frozen.
3. Before serving, leave to soften in the fridge for 20 minutes. Turn out of the tin, cut into slices and serve with a few extra raspberries.

Notes & Tips

Recipes from Every Day by Bill Granger, published by Murdoch Books, photography by Petrina Tinslay

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