

Chocolate Espresso Semifreddo

<http://userealbutter.com/2008/07/23/chocolate-espresso-semifreddo-recipe/>

1 3/4 cups chocolate cookie crumbs
3 tbsps unsalted butter, melted
3 oz. espresso
4 large eggs separated
1/3 cup sugar
2 tbsps sugar
2 tsps vanilla extract
1 tbsps dark rum
4 oz. semi-sweet chocolate, chopped fine
16 oz. mascarpone cheese
2 oz. heavy cream

Heat oven to 350°F. Lightly butter bottom of a 9-inch springform pan. Mix cookie crumbs and butter together. Press crust into the springform pan and bake for 10 minutes. Remove from oven (turn oven off). When cool, line the sides of the pan with a 3-inch wide parchment strip along the inside edge.

Over a double boiler, whisk together the yolks and 2 tablespoons of th sugar until it is pale yellow and thick. It should ribbon. Lift whisk out of the bowl to incorporate air into the mixture. Add espresso, rum, and vanilla. Place over simmering water and cook, vigorously whisking until liquid coats the back of a spoon and the mixture is thick and foamy. Remove from heat and add the finely chopped chocolate. Stir until melted and continue stirring until cooled. In separate bowl, stir together the mascarpone and cream until soft and smooth. Do not overstir. Place egg whites and 1/3 cup sugar in stand mixer mixing bowl. Gently whisk together over a simmering water bath until 145°F is reached. Remove from bath and set the bowl on the stand mixer with the balloon whip attachment. Whip on medium high until stiff peaks form. Reduce speed to medium and mix until the bowl is cool to the touch (cooler than your hand). Fold the mascarpone mixture into the chocolate mixture until there are no streaks left. Fold 1/4 of the meringue (sacrifice) into the chocolate-mascarpone mixture. Fold in the remaining meringue in three parts – don't overmix or the volume will reduce!

Spread the mixture over the baked crust in the pan. Tightly cover with plastic wrap and freeze for at least 4 hours. When ready to serve, loosen and remove the sides of the pan. Remove the parchment paper strip. Serve cold and cut slices with a warm, dry knife.