

Huckleberry Semifreddo

<http://userealbutter.com/2015/09/03/huckleberry-semifreddo-recipe/>

huckleberry purée

4 cups huckleberries, fresh or frozen
2 tbsps sugar
2 tbsps lemon juice

custard

1 cup whole milk
4 egg yolks
1/2 cup sugar
pinch of salt

fluffy stuff

2 egg whites
pinch of cream of tartar
2 tbsps sugar
4 oz. mascarpone cheese
1 cup heavy cream

Make the purée: Place the huckleberries, sugar, and lemon juice in a food processor or blender and purée until smooth. Set aside.

Make the custard: Heat the milk in a medium saucepan until steaming, but not boiling. Remove from heat. In a medium bowl, whisk the egg yolks, sugar, and salt together. Whisk a little bit of the hot milk into egg yolk mixture. Whisk in a little more at a time to gradually bring the temperature of the eggs up without cooking them. When half of the milk has been mixed into the egg yolks, pour it all back into the saucepan. Set the saucepan over medium heat and stir constantly (scraping the bottom and sides) until the custard thickens and coats the back of a spoon. Remove from heat. Stir in the huckleberry purée. Cover and chill.

Make the fluffy stuff: Whip the egg whites on high speed until foamy (about 30 seconds). Add the cream of tartar and whip on high speed until soft peaks stage. Add the sugar and whip on high speed until medium peaks. Set aside. Place the mascarpone cheese and cream in another bowl. Whip to soft peaks (no more than 30 seconds). Fold a quarter of the egg whites into the huckleberry custard. Fold the remaining whites into the custard until partially mixed. Fold the whipped cream mixture into the custard until blended.

Set the semifreddo: Pour the semifreddo batter into a 9-inch springform pan or 8 3-inch ring molds (cover the bottoms tightly with plastic wrap and a good rubber band) or 2 6-inch ring molds. By the way, don't move the ring molds after pouring – so be sure to set them on a flat tray or plate that will fit in your freezer before you pour the filling. Freeze the semifreddo until solid (a couple of hours). Carefully unmold the semifreddo while frozen. If it doesn't unmold easily, use the warmth of your hands around the sides to help it release. Serves 8.