

# Nutella Semifreddo

## Ingredients

Nutella 160 gms

Double cream 160 ml



ELISABETTA SIRANI "Galatea" 1664

## Method

Gently whip the cream (stop before peaks). With a spatula, fold the Nutella into the cream, with slow movements from the bottom up until the mixture is swollen and homogeneous .

Distribute the mixture into 4 ramekins. Cover with a sheet of plastic wrap and put in the freezer for 4 hours.

Use the blade of a knife to gently detach the dessert from the mould. Turn them upside down on individual plates and decorate them as desired with a little Nutella or chopped hazelnuts.

