

CHERRY SEMIFREDDO

INGREDIENTS

280g	<i>DLA Red Cherry Filling & Topping</i>
150g	Cream
100g	Condensed Milk
20g	Granulated Sugar
150g	Plain yogurt
2 tsp	Kirsch

METHOD:

1. Add the yogurt and condensed milk in a bowl and mix until smooth.

2. In another bowl, whisk together the fresh cream and granulated sugar.

3. Combine both mixtures together and add in the Cherry Filling & Topping. Mix gently with a spatula.

4. Pour into a pound cake mold lined with parchment paper and chill in the freeze for at least 3 hours.

FEATURED PRODUCT



Red Cherry
Filling & Topping