

# Lingonberry Semifreddo with Ginger Thins

## Ingredient

### From Swedish Food Market

300 gm SYLT LINGON lingonberry jam (strained)

150 gm KAFFEREP crushed ginger thins

### Other ingredients

3 fresh eggs

50 ml runny honey

300 ml whipping cream

### To serve

Fresh or frozen berries

## STEPS:

1. Separate the egg yolks and whites in two high-sided bowls.
2. Stir in the strained lingonberry jam, honey and chopped ginger thins into the bowl of egg yolks.
3. Whip the cream until stiff and stir into the egg yolk and lingonberry mix.
4. Beat the white to a firm white foam. Fold carefully into the lingonberry mixture. The mix should retain as much air as possible.
5. Line a round cake tin with cling film. Pour the mixture into the tin.
6. Freeze for at least 3 hours, preferably overnight. Remove from the tin a few minutes before serving. If the semifreddo won't come out, rinse the back of the tin with a little hot water.
7. Garnish with frozen berries and it's ready to serve.