

# Meyer Lemon Semifreddo



"I believe our city is a true national treasure,  
with one of the few native urban cultures—  
and cuisines—that still thrive in this country."

*J. Ben*



# Meyer Lemon Semifreddo

serves 3

## Ingredients

*For the semifreddo*

**3 whole eggs**

**10 tablespoons granulated sugar**

**1 cup heavy whipping cream**

**1 tablespoon honey**

**1/2 Meyer lemon, zested**

**1 tablespoon limoncello**

**1/3 cup Meyer lemon curd**

**6 tablespoons cookie crumbs,**  
vanilla wafers or sugar cookies ground up fine  
or beaten with a mallet

*For the meringue*

**Egg whites from 3 large eggs,**  
make sure there is no yolk or it will not whip

**1 pinch of salt**

**1 cup sugar**

**1/4 teaspoon vanilla extract**

## Method

*For the semifreddo*

Whip whole eggs and sugar till light and pale in color and very thick, approximately 10 minutes. While that is mixing, prepare your mold with your cookie crumbs on the bottom and chill. The crumbs on the bottom should be about 1/4 inch thick. In another bowl, mix the lemon zest, honey, limoncello and curd and set aside. Whip the heavy cream to stiff peaks; then fold in the limoncello and honey mixture. Once the egg and sugar mixture is ready, fold in the cream mixture and, once combined, fill molds and chill in freezer for a minimum of 6 hours or overnight.

*For the meringue*

Place egg whites in the bowl attachment of a stand mixer with a whisk attachment. Begin to whip on high speed. As the whites become thicker, slowly add in salt, sugar and vanilla. Once the meringue has reached stiff peak consistency, remove and place in a pastry bag.

*To assemble*

Preheat oven to 450 degrees. Place semifreddo on a baking dish or aluminum pie tin. Pipe the meringue all over the semifreddo until completely covered all over about an inch thick. With a fork, lightly pull at the meringue in an outward motion to create spikes all over the semifreddo. Place in freezer to chill for 1 hour prior to placing in the oven. Place in oven and cook just until the peaks of the semifreddo turn golden brown. Remove from oven and serve immediately.

*Note: Silicone molds work great for the semifreddo. They should set for 6 hours and then can pop right out of the mold.*

**Domenica**

**Chef Alon Shaya**

**123 Baronne Street, New Orleans, Louisiana 70112**

**(Located inside The Roosevelt Hotel)**

**The restaurant Domenica, meaning "Sunday" in Italian, opened in 2010 as a New Orleans hotspot. The menu reflects a laid-back Sunday supper in a rural Italian village combined with a modern architectural design and furniture. Located downtown in the newly renovated Roosevelt Hotel, the delectable dishes and flavors of Domenica truly warm the soul and bring home to where the heart is.**

