

Christmas Pudding Semifreddo



The perfect creamy dessert that is simple yet showstopping. It's suitable for any Christmas celebration! Allow 6 hours or overnight for freezing.

Recipe supplied by [Made by Mandy](#).

Ingredients

1.5 L Black & Gold Vanilla Ice Cream, slightly softened

100g Black & Gold Dried Mixed Fruit

½ Community Co Classic Christmas Pudding

50g Community Co almonds, roughly chopped

Zest of 1 orange

100g white chocolate, melted

100g fresh raspberries, to serve

Method:

1. Line a loaf tin (about 20 cm × 10 cm) with baking paper, leaving an overhang for easy lifting.
2. Add the softened vanilla ice cream to a large bowl, then stir through the dried fruit, crumbled

Christmas pudding, almonds and orange zest.

3. Transfer the mixture into the prepared tin, smooth the top and cover. Freeze for at least 6 hours or overnight until firm.
4. Lift the semifreddo out using the paper overhang. Drizzle with melted white chocolate and top with fresh raspberries. Slice and serve immediately