

## Meyer Lemon Semifreddo With Summer Berries

Semifreddo - [Bon Appétit](#) | June 2008 like a frozen mousse, which helps explain its name: semifreddo, or "half-frozen."

1/2 cup sliced almonds, **toasted**  
1 3/4 cups chilled heavy whipping cream  
1 1/4 cups sugar  
7 large egg yolks  
1/2 cup fresh Meyer lemon juice  
1 tablespoon plus 2 teaspoons finely grated Meyer lemon peel  
1/4 teaspoon salt

4 c mixed fresh berries (raspberries, blackberries, blueberries, and quartered hulled strawberries)  
1/2 c grand marnier  
1/4 c sugar  
2 tbs lemon juice

### preparation

Line 9x5x3-inch metal loaf pan with plastic wrap, leaving generous overhang. Sprinkle almonds evenly over bottom of pan. Using electric mixer, beat whipping cream in large bowl until soft peaks form. Refrigerate whipped cream while making custard.

Whisk 1 1/4 cups sugar, egg yolks, lemon juice, lemon peel, and salt in large metal bowl to blend. Set bowl over large saucepan of simmering water and whisk constantly until yolk mixture is thick and fluffy and instant-read thermometer inserted into mixture registers 170°F, about 4 minutes. Remove bowl from over simmering water. Using electric mixer, beat mixture until cool, thick, and doubled in volume, about 6 minutes. Fold in chilled whipped cream. Transfer mixture to prepared loaf pan and smooth top. Tap loaf pan lightly on work surface to remove air pockets. Fold plastic wrap overhang over top to cover. Freeze semifreddo until firm, at least 8 hours or overnight. *DO AHEAD: Semifreddo can be made 3 days ahead. Keep frozen. Gently mix all berries, GM, sugar, juice in large bowl. DO AHEAD: Can be made 3 hours ahead. Cover and refrigerate.*

Unfold plastic wrap from top of semifreddo and invert dessert onto platter; remove plastic wrap. Dip heavy large knife into hot water; cut semifreddo crosswise into 1-inch-thick slices. Transfer to plates; spoon berries alongside and serve.