

## Meyer Lemon Semifreddo

Servings: 10

### INGREDIENTS

- 1  $\frac{3}{4}$  c heavy whipping cream
- 1  $\frac{3}{8}$  c sugar
- $\frac{1}{2}$  c Rykoff Sexton™ Meyer lemon juice
- 7 ea, eggs

### PREPARATION

Pour the cream into a mixer bowl and whip until soft peaks form, place in the cooler to chill.

Separate the eggs and mix the yolks, the sugar, and lemon juice together over a double boiler, until thick and pale yellow.

Remove from heat, and mix in a mixer until cool and doubled in volume.

Fold in the whipped cream, and pour into silicon molds and freeze 6-8 hours, or overnight if possible. Pop out of molds and top with berries.

