

Christmas Fruit And Nut Semifreddo With Coconut Cream

Yield: 700 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/praline-christmas-crack-recipe>

Ingredients:

- 4 eggs free-range
- 4 3/4 tablespoons honey
- 1 vanilla bean
- 1/4 teaspoon vanilla powder
- zest of orange finely grated
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground ginger
- 1 pinch ground cloves
- 1 pinch grated nutmeg
- 2 1/16 cups coconut cream whipped, see below
- 1 7/16 cups cherries fresh, pitted and chopped
- 3/4 cup raisins chopped
- 9/16 cup almonds whole natural, activated if possible, roasted, coarsely chopped
- praline almond, optional, see below, to serve
- red currants fresh, optional, to serve
- 1 11/16 cups coconut cream cans
- 1 tablespoon honey or to taste
- 1 3/8 cups almonds whole natural
- 5 2/3 tablespoons honey
- 1 teaspoon olive oil or macadamia oil

Nutrition:

1. Calories: 10 calories
2. Carbohydrate: 1 grams

3. Fat: 0.5 grams

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