



DOUBLE CHOCOLATE SEMIFREDDO

Simple elegance reigns in this truly simple dessert. Chocolate On Top meets more dark chocolate and salted caramel in this classic, chilled dessert from Italy.

Yield: 6 servings

INGREDIENTS

- 16 oz  On Top® Chocolate Whipped Topping, 6 16-Oz Bags (#16462)
- 8 oz Semi-sweet chocolate, melted and cooled to room temperature
- 1 C Caramel Topping
- 1 tbsp. Coarse kosher salt

DIRECTIONS

- 1 Combine one whole bag of Chocolate On Top® and melted chocolate until well mixed. Scoop the mix into 6 round silicone molds (4 fluid oz each) and freeze until set.
- 2 Combine caramel topping and coarse sea salt in separate pan, heat sauce just enough to dissolve salt, then cool.
- 3 To serve, spoon 1/4 cup caramel sauce onto a plate, then center semifreddo in the pool of sauce. Sprinkle with coarse sea salt if desired.

