

Pistachio Semifreddo

1 1/2 Cup	Shelled Salted Pistachios / 6 1/2 Ounces
1 Cup	Sugar
6	Large Egg Whites
2 Cup	Chilled Heavy Cream
1/4 TSPN	Almond Extract

Directions:

Pulse 1 cup pistachios with 1/2 cup plus 2 tablespoons sugar in a food processor until very finely ground. Add remaining 1/2 cup pistachios and pulse until just coarsely ground.

Beat egg whites in a bowl with an electric mixer at medium speed until they just hold soft peaks. Beat in remaining 1/4 cup plus 2 tablespoons sugar, a little at a time, then increase speed to high and beat until meringue just holds stiff, glossy peaks.

Beat cream with almond extract in a wide bowl with mixer at high speed until it just holds soft peaks.

Fold meringue into cream gently but thoroughly, then fold in nut mixture in same manner. Spoon into a 2-quart dish and freeze, covered, until firm enough to scoop, about 4 hours. Let soften slightly before serving.

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