

# Coconut, raspberry and lime semifreddo

**SERVES 12 • PREP IN 25 MINS + 6 HRS FREEZING • FREEZE IT • VEGETARIAN • GLUTEN FREE**

**65p per serving**

Frozen raspberries work here too. Dipping the tin in hot water briefly will help the dessert to slide out.

- 250g light soft cheese
- 300ml coconut milk
- 50g caster sugar
- 5 limes, juice and zest, finely grated
- 250ml evaporated milk
- 1 pack coconut macaroons, crumbled
- 150g fresh raspberries

1. Line a 900g loaf tin with clingfilm. Whisk together the light soft cheese, coconut milk, caster sugar and lime zest and juice in a large mixing bowl until all the ingredients are well combined.
2. In another bowl, whisk the evaporated milk for 5 minutes until thick and foamy. Fold it into the lime mixture along with the raspberries and 4 of the crumbled macaroons.
3. Spoon into the tin and freeze for a minimum of 6 hours or overnight.
4. To serve, turn out of the tin and decorate with the remaining crumbled macaroon and lime zest.



Each serving contains approx

ENERGY	MED	HIGH	MED	LOW
809kJ	Fat	Saturates	Sugars	Salt
194kcal	13.0g	10.6g	14.0g	0.2g
10%	19%	53%	16%	3%

of your Reference Intake  
Carbohydrates per serving: 16.3g