**For the Semifreddo:**

 Over a double boiler, whisk together the yolks and 2 tablespoons of sugar until it is pale yellow and thick. Add espresso, Baileys, and vanilla, and whisk continuously until liquid thickens enough to coat the back of a spoon

 Remove from the heat and add the chocolate. Stir until melted and continue stirring until cooled.

 In a mixing bowl fitted with the whisk attachment, whisk mascarpone, and heavy cream until stiff peaks are formed.

 Place egg whites in a mixing bowl fitted with a whisk attachment. Cook sugar and water in a small pan on the stovetop. When syrup reaches 235F begin whipping egg whites on high speed. Continue to cook syrup to 255F, and then pour the syrup into the whipping meringue. Lower the speed to medium/ high speed, and whip until the bowl is cool to touch.

 Fold the chocolate mixture into the whipped cream mixture. Then gradually fold in the egg white mixture. Place in freezer for at least 1 hour.

**For the Cocoa Crumb:**

Preheat oven to 350°F

 Whisk cocoa powder, flour, sugar, and salt together

Mix butter and dry mix together in a mixing bowl. Using the paddle attachment on medium speed, mix together until well combined and sugar is not visible.

 Spread out on a parchment, or silpat lined baking sheet. Bake for 20 minutes, or until crisp. Cool thoroughly, and process to a fine even crumb.

**For the Cherry Reduction**

 Place all ingredients in a small pot, reduce on low heat until thickened.

Mocha Semifreddo, Cocoa Crumb + Dried Cherry Reduction

Serves 16

**For the Semifreddo:**

3 ounces espresso

4 large eggs, separated

2 Tbsp sugar

2 tsp vanilla paste

1 Tbsp Baileys liqueur

4 ounces semi-sweet chocolate

1 cup Mascarpone

2 cup 35% cream

4 egg whites (from above)

1/4 cup sugar

2 Tbsp water

**Cocoa Crumb:**

94 grams unsalted butter cut into pieces

1/4 cup + 1 Tbsp cocoa powder

1/4 cup + 2Tbsp + 2 tsp a/p flour

1/4 cup + 2.5 Tbsp sugar

1/4 tsp salt

**Dried Cherry Reduction:**

1 cup of red wine

3 tbsp sugar

1/3 cup dried cherries

METHOD

INGREDIENTS