

**NICO MORETTI,  
COOKING PASSIONS**

Growing up in a family with an Italian restaurant in Canada gave former chemical engineer Nico Moretti a passion for food.

“Sure, the dishes from my childhood are a big part of my life but I also love Asian food and have been inspired by many world cuisines, including Moroccan and Spanish, which are my two latest classes,” he said.

“Simplicity is always the key because I want people to be able to replicate what they see here without any stress.”

Mr Moretti said his barbecue classes were the most popular and that he was big on the wow factor. “Something can be easy to prepare and still look fantastic,” he said. “At the end of the day it’s all about dishes that are not only simple to make but look good, whether it’s for family meals or dinner parties.”

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Cooking Passions: 267 Vincent Street,  
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**RASPBERRY, CHOCOLATE AND  
TORRONE (NOUGAT)  
SEMIFREDDO**

(serves 10 )

- 3 big eggs, separated
- 300ml whipping cream
- 1 tsp pure vanilla essence
- 50g (2½ tbsp) sugar
- pinch of salt
- 100g hard torrone nougat, crushed
- 100g chocolate, chopped
- 200g (about 1½ cups) frozen raspberries

**BERRY COULIS**

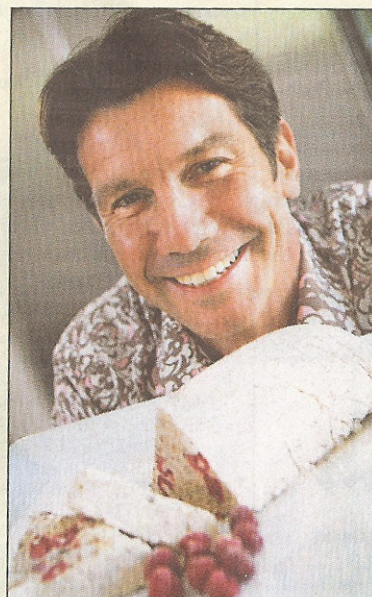
(Makes about 1 cup)

- 200g fresh or frozen raspberries or strawberries
- 100g sugar
- juice from half lemon

For coulis, place all ingredients into a saucepan and cook over low heat until sugar has dissolved and berries have collapsed and turned to a “jammy” consistency. Place in a food processor or blender and process until smooth. Freeze any unused portions in ice cube trays or one-third cup portions and defrost as required.

For semifreddo, crush nougat and chocolate in food processor or mortar and pestle until coarsely chopped. In a big mixing bowl, whisk egg whites with pinch of salt until peaks are very firm. In another mixing bowl, beat together egg yolks, vanilla and sugar until fluffy and pale.

Add the whipping cream to the egg yolk and sugar mixture and continue to whip



until thickened (but not firm). Pour whipped cream and egg mixture into bowl with egg whites, then gently fold in nougat, chocolate and raspberries until all the egg white is combined, keeping as much air as possible in mixture.

Line preferred shaped mould (1.5-litre capacity) with plastic wrap and pour mixture in.

Cover with another piece of plastic wrap and place in freezer. Freeze overnight or for at least eight hours. Remove from freezer about 10 minutes before serving to thaw a little. Cut into slices and drizzle with berry coulis.

Tip: Use a sauce bottle to make this easier.