

Peanut Butter Chickpea Semifreddo



FOODSERVICE



SERVING SIZE: 20

Ingredients

- 1 1/2 cups Aquafaba (Brine from Furmano's Chick Peas)
- 1/2 cup Granulated Sugar
- 1 cup All Natural, Creamy Peanut Butter, stirred
- 1/4 cup Granulated Sugar
- 1 cup **Furmano's Chick Peas (Garbanzo Beans)**, drained and rinsed
- 1 1/2 teaspoons Vanilla Extract
- 1 cup Heavy Cream

In This Recipe



Extra Fancy Chick Peas
(Garbanzo Beans)

Preparation

1. Combine Aquafaba (Chick Pea brine) and granulated sugar in a bowl and make a double boiler. Stir to dissolve sugar and let heat to 165°F.
 2. Once heated in a stand mixer, add the mixture and mix until semi stiff peaks appear. Reserve in a different bowl.
 3. In a good processor, combine peanut butter, sugar and Furmano's Chick Peas (Garbanzo Beans) and pulse until smooth (about 30 seconds) scrapping the sides down and then pulsing again for three times. Reserve.
 4. In a stand mixer, combine heavy cream and vanilla, and whip until whipped cream.
 5. In a bowl with the Aquafaba mixture whisk in the peanut butter mixture and stir until smooth.
 6. Fold in 1/3 of the whipped cream at a time and combine.
 7. Freeze in a covered bowl overnight and scoop out once ready.
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