

**Lemon
Semifreddo**

Blueberry

Swirl

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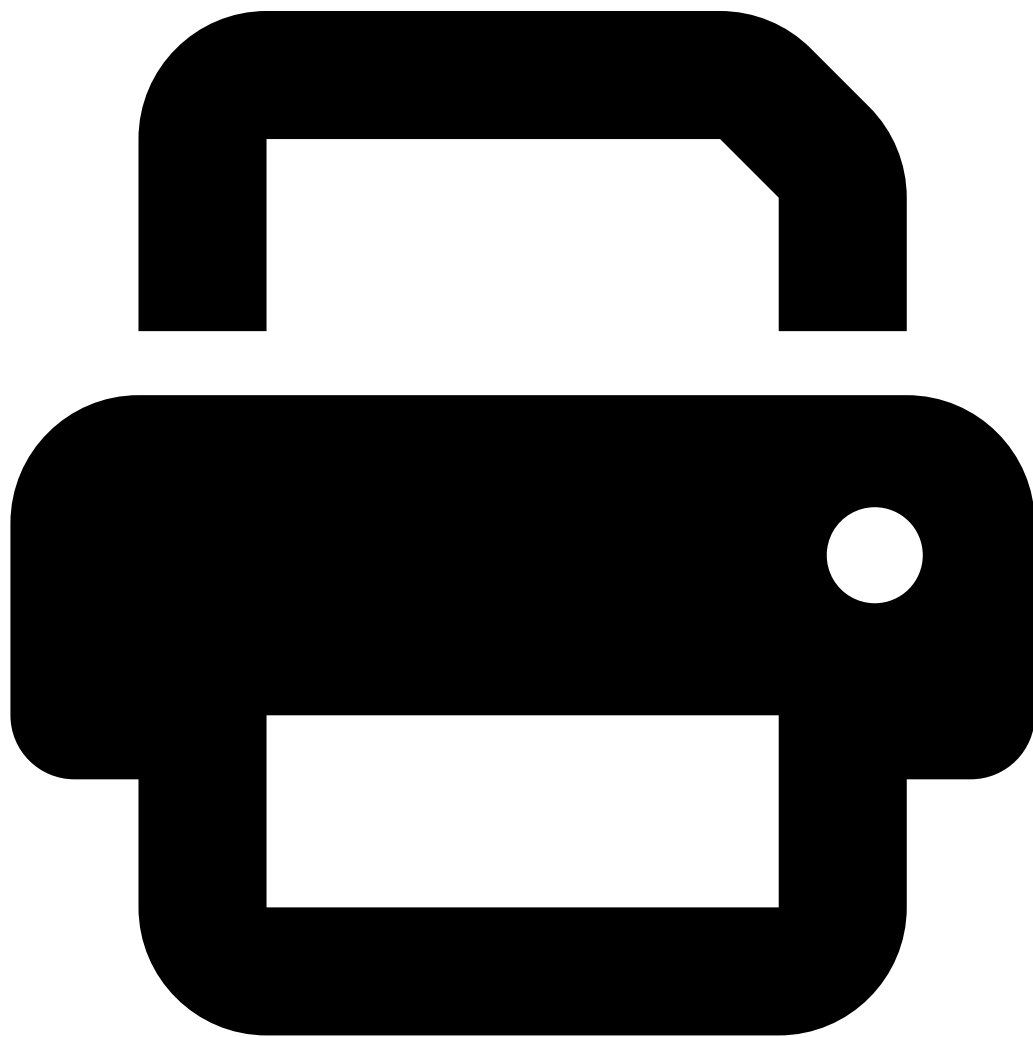
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If you're looking for an elegant dessert that's surprisingly easy to make, this Lemon Blueberry Swirl Semifreddo is it. Semifreddo, which means "half frozen" in Italian, has a light, creamy texture that's somewhere between ice cream and mousse. Bright lemon and a homemade blueberry swirl make this refreshing dessert perfect for summer dinners, holidays, or whenever you want to impress your guests without turning on the oven. Best of all, you don't need an ice cream maker to make it.

Things to know about this Lemon Blueberry Swirl Semifreddo

- **Use fresh lemons.** Fresh lemon juice and zest give this semifreddo its bright, vibrant flavor.
- **Cool the blueberry swirl completely.** Warm puree will melt the whipped cream and affect the texture.

- **Don't over-swirl.** A few gentle passes with a knife create beautiful ribbons of blueberry throughout the dessert.
- **Use cold heavy cream.** Very cold cream whips faster and creates the light, airy texture that makes semifreddo unique.
- **Freeze overnight if possible.** While six hours is enough, an overnight freeze gives the best texture and cleanest slices.
- **Slice with a warm knife.** Dip your knife in hot water and wipe it dry between slices for picture-perfect servings.
- **Make it ahead.** Semifreddo can be prepared up to one week in advance, making it an excellent dessert for entertaining.
- **Store properly.** Wrap tightly in plastic wrap and then foil to help prevent freezer burn.
- **Customize it.** Try raspberries, blackberries, strawberries, or a mixed berry swirl instead of blueberries for a delicious variation.

More Italian Desserts You'll Love

- **Easy Lemon Tiramisu with Lemon Curd** – A bright and creamy twist on the classic Italian dessert, layered with lemon curd, mascarpone, and delicate ladyfingers.
- **Ciambelle (Italian Donuts)** – Soft, lightly sweet Italian donuts with a tender crumb, perfect for breakfast, brunch, or an afternoon coffee break.
- **Blueberry Ricotta Bundt Cake** – Moist ricotta cake bursting with juicy blueberries and finished with a simple glaze for an easy, elegant dessert.
- **Classic Tiramisu** – An authentic Italian favorite made with espresso-soaked ladyfingers, rich mascarpone cream, and a generous dusting of cocoa.
- **Affogato (Italian Ice Cream with Espresso)** – A simple

yet irresistible Italian dessert featuring creamy vanilla gelato topped with a shot of hot espresso

Did you make this Lemon Blueberry Swirl Semifreddo? I'd love to hear how it turned out! Leave a comment below and let me know if you stuck with the blueberry swirl or tried another fruit. If you enjoyed this recipe, please leave a ★★★★★ rating—it helps others find my recipes. Don't forget to share your photos on social media and tag me so I can see your beautiful creations

Lemon Blueberry Swirl Semifreddo



A light, creamy Italian frozen dessert with bright lemon flavor and ribbons of homemade blueberry sauce. This no-churn semifreddo is elegant enough for entertaining but easy enough to make at home.

Blueberry Swirl

- 2 cups fresh blueberries
- 1/3 cup granulated sugar
- 1 Tbsp. lemon juice

Lemon Semifreddo

- 4 large egg yolk
- 1/2 cup granulated sugar
- 2 Tbsp water
- 2 Tbsp. finely grated lemon zest
- 1/4 cup freshly squeezed lemon juice
- 2 tsp vanilla extract
- pinch of salt
- 2 cups cold whipping cream

For Garnish (Optional)

- Fresh blueberries Lemon zest Fresh mint leaves Powdered sugar

1. Make the Blueberry Swirl

In a small saucepan, combine the blueberries, sugar, and lemon juice. Cook over medium heat for 5 to 7 minutes, stirring occasionally, until the blueberries burst and become soft.

Blend the mixture until smooth using an immersion blender or a standard blender. For an extra-smooth sauce, strain it through a fine-mesh sieve. Let the blueberry puree cool completely, then refrigerate until cold.

2. Make the Lemon Semifreddo

Line a 9 x 5-inch loaf pan with plastic wrap, leaving

enough overhang to lift the semifreddo out after freezing.

In a heatproof bowl, whisk together the egg yolks, sugar, and water. Set the bowl over a saucepan of gently simmering water, making sure the bottom of the bowl does not touch the water. Whisk constantly for 5 to 7 minutes, or until the mixture is thick, pale, and reaches 160°F (71°C).

Remove the bowl from the heat and whisk in the lemon zest, lemon juice, vanilla extract, and salt. Allow the mixture to cool to room temperature.

In a separate large bowl, whip the heavy cream until stiff peaks form.

Fold one-third of the whipped cream into the cooled lemon mixture to lighten it. Gently fold in the remaining whipped cream until fully incorporated and no streaks remain.

3. Assemble

Spread one-third of the lemon mixture into the prepared loaf pan. Spoon several tablespoons of the chilled blueberry puree over the top.

Repeat the layers two more times, finishing with the remaining blueberry puree.

Using a butter knife or skewer, gently swirl the blueberry puree through the lemon mixture, taking care not to overmix.

Cover the pan with plastic wrap and freeze for at least 6 hours, or preferably overnight.

4. **Serve**

Remove the semifreddo from the freezer about 10 minutes before serving. Lift it from the pan using the plastic wrap, slice with a warm knife, and garnish with fresh blueberries, lemon zest, and mint, if desired.

Dessert

Italian

lemon blueberry semifreddo, Italian semifreddo recipe, no churn Italian dessert, frozen lemon dessert, blueberry swirl dessert, easy summer dessert, make ahead frozen dessert, Italian lemon dessert