

COEUR A LA CREME WITH SAUCE

6 Servings

5 ounces cream cheese, at room temp
1 & 1/2-inch piece vanilla bean
or 1/2 teaspoon pure vanilla extract
1/4 cup confectioners' sugar
1 cup heavy cream
1 pint strawberries
1/4 cup sherry
3/4 cup currant jelly

Soften the cream cheese and beat with an electric beater.

Split the vanilla bean and scrape the seeds into the cheese. Continue beating, adding the sugar gradually.

Whip the cream until stiff and fold it into the cheese.

Rinse out six pieces of cheesecloth in cold water and use them to line six small coeur a la creme molds. Spoon equal portions of the cream mixture into the molds. Bring up the overlapping ends of the cheesecloth and fold lightly over the top of each portion of cheese. Chill thoroughly.

Meanwhile, trim and rinse strawberries. Drain. Blend the wine and jelly and cook over low heat, stirring, until blended and smooth. Combine with the strawberries.

Unmold the cheese onto chilled dessert plates and serve the strawberries and Creme Fraiche on the side. Pass a sugar bowl for those who wish it.

CREME FRAICHE

About 1 cup

1 cup heavy cream
1 tablespoon buttermilk

Combine the cream and buttermilk in a jar with a screw top. Secure the top and shake the mixture for a second or two.

Let the mixture stand 8 to 12 hours, or until the cream is lightly thickened.

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