

Coeur a la Crème

This must be made ahead of time. It should sit overnight for the liquid to drain and flavors to blend.

- 12 ounces cream cheese
- 1 1/4 cup confectioners' sugar
- 2 1/2 cups cold heavy cream
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon grated lemon zest (fresh)

Place the cream cheese and confectioners' sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on high speed for 2 minutes. Scrape down the beater and bowl with a rubber spatula and change the beater for the whisk attachment. With the mixer on low speed, add the heavy cream, vanilla, lemon zest, and beat on high speed until the mixture is very thick, like whipped cream.

****Note:** If you don't have a standing mixer, start in the food processor. Mix the cream cheese and confectioner's sugar well and then slowly add the cream, followed by the other ingredients. Scrape the sides and blend until smooth. Transfer this mixture to a deep bowl and proceed to beat with electric beaters until the mixture gets very thick. (It will start to mound).

Line a 7-inch sieve with cheesecloth or paper towels (there is no advantage to using cheesecloth) so the ends drape over the sides and suspend it over a bowl, making sure that there is space between the bottom of the sieve and the bottom of the bowl for the liquid to drain. Pour the cream mixture into the sieve and bang it well against a hard surface to be sure the mixture is firmly packed. Smooth the top firmly with a spoon and fold the ends of the cheesecloth over the top. Refrigerate overnight. If using paper towels, cover the top with plastic wrap.

To serve, discard the liquid, unmold the cream onto a plate and garnish with fruit if you wish. Drizzle sauce around the base. Serve with fruit and extra sauce.

Raspberry and Grand Marnier Sauce

- 1 half-pint fresh raspberries
- 1/2 cup sugar
- 1 cup seedless raspberry jam
- 2 tablespoons orange-flavored liqueur (recommended: Grand Marnier)

Place raspberries, sugar, and 1/4 cup water in a small saucepan. Bring to a boil, lower the heat, and simmer for 4 minutes. Pour the cooked raspberries, the jam, and orange liqueur into the bowl of a food processor fitted with the steel blade and process until smooth. Chill. Yield: 2 cups

Bing Cherry Sauce

2 cups canned pitted Bing cherries (drain, reserving liquid)

¼ cup sugar

¼ cup corn syrup (light or dark)

1 stick cinnamon (2 inches)

1 tablespoon lemon juice

Simmer cherry juice, sugar, corn syrup, cinnamon and lemon juice in a saucepan for 10 minutes. Remove the cinnamon and, off heat, whisk in:

3 teaspoons cornstarch dissolved in:

1 teaspoon cold water (cold water is important--so it won't lump)

Whisk sauce steadily over medium heat until thickened (constant whisking will prevent it from burning). It won't get very thick. If you want it thicker, increase the cornstarch. Add the cherries and cool before serving. This sauce has a very sophisticated flavor and would be good on pound cake, vanilla ice cream, cheesecake

Sherry Vinaigrette

Put all ingredients	2 Tbsp. Sherry wine vinegar
in 2 cup jar with tight	1 shallot minced (or 1 Tbsp. minced onion)
lid. Shake before using	1 Tbsp.. fresh lemon juice
	3 Tbsp. extra virgin olive oil
	3 Tbsp. canola oil
	½ tsp. salt
	¼ tsp. freshly ground pepper