

Coeur à la Crème with Caramelized Strawberries

Author: Bob and Robin Young

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Servings: 12



Ingredients - Coeur à la Crème

6 ozs fresh Goat Cheese
4 ozs Cream Cheese,
room temperature
1/3 c Honey
1/3 c Heavy Cream
1 T Confectioners Sugar

Ingredients - Strawberries

1/2 c Sugar
1 T light Corn Syrup
1/2 c Red Wine,
preferably pinot noir or
zinfandel
3 whole Cloves
1 2" Cinnamon Stick
2 whole Peppercorns,
Tellicherry
1/2 Vanilla Bean, halved
lengthwise and scraped,
seeds reserved
3 c fresh Strawberries,
hulled and halved
lengthwise

Difficult - 0, Easy - 0,
Moderate - 3

Categories: Desserts

Description: A perforated coeur à la crème mold is traditionally used to form the heart shape, though a mesh sieve makes a fine substitute for the mold.

Directions - Coeur à la Crème

Soak two 12" x 12" pieces of cheesecloth in cold water and squeeze dry. Put a 7" heart-shaped coeur à la crème mold into a baking dish or set a fine-mesh sieve over a bowl; line mold or sieve with the cheesecloth, allowing the corners to drape over the side. Set aside.

With a whisk or hand-held mixer, whisk together the goat cheese, cream cheese, and honey until very smooth. In another bowl, whisk together the cream and confectioners' sugar until soft peaks form. Gently fold the cream into the cheese mixture until evenly combined. Spoon the mixture into the prepared mold or sieve and fold the corners of cheesecloth over the top. Allow the mixture to drain for at least 2 hours, or overnight in the refrigerator.

Directions - Carmelized Strawberries

In a 12" skillet, stir together the sugar, corn syrup, cloves, pepper corns, cinnamon stick, vanilla bean, wine and ¼ cup water over medium-high heat. Cook, swirling pan occasionally, until syrup is slightly thickened, about 4 minutes.

Add strawberries, reduce heat to medium-low, and simmer, occasionally stirring gently, until softened, about 5 minutes. Remove the strawberries and place in a bowl.

Reduce the sugar syrup until just thickened and coats the back of a spoon. Remove from heat and let cool. (Don't cool so much that the syrup is too thick to flow and pour from the pan.) When cool, pour over the strawberries and gently toss the berries until coated. To serve, fold back the cheesecloth corners and invert the coeur à la crème onto a serving platter; remove mold and cheesecloth. Arrange the strawberries and sauce around the rim of the plate.

