

## **\*Raspberry Clouds**

Serves 6 (10)

### Meringue Shells:

3 (5) egg whites, room temp

$\frac{3}{4}$  cup (1  $\frac{1}{2}$  cups) sugar

1 tablespoon (2 tablespoons)

cornstarch

$\frac{1}{8}$  teaspoon (1/4 teaspoon) cream of

tartar

### Filling:

3 (4) egg yolks

$\frac{1}{2}$  cup (1/2 cup + 1  $\frac{1}{2}$  tablespoons)

sugar

2 teaspoons (1 tablespoon) cornstarch

2 cups (2  $\frac{2}{3}$  cups) cups half and half

1 tablespoon (1  $\frac{1}{3}$  tablespoons) rum

### Topping:

12 ounces frozen raspberries

sugar to taste

1 tablespoon cornstarch

chocolate sauce

garnish: fresh raspberries and mint

leaves

Meringue Shells: Position oven rack in center of oven; preheat to 200-degrees. Line baking sheet with parchment paper. Using a coffee cup or custard bowl, trace 4 (9) circles on each sheet of paper.

Whisk sugar and cornstarch to blend. Using heavy-duty electric mixer on medium-high speed, beat whites in large bowl until foamy, about 1 minute. Add cream of tartar; beat until soft peaks form, about 1 minute. Add sugar mixture, 1 tablespoon at a time, beating until whites are very stiff and glossy, at least 4 minutes. (\* Thunder Clouds)

Spoon a dot of meringue onto the four corners of each baking sheet; press down the parchment paper forms to hold them in place during baking. Using a large serving spoon, scoop a mound of meringue into the center of each circle. Use a tablespoon, create a shallow depression while swirling excess meringue to edges to form a loose rim. Repeat for remaining circles.

Bake meringues in 200-degree oven for 2-2 ½ hours without opening oven door. Turn off oven; let meringues stand in closed oven overnight to dry completely. (Can be stored up to 1 week in air tight container.)

Filling: Mix yolks with sugar, half and half, and cornstarch. Cook over low heat, stirring constantly until mixture thickens, about 5 minutes. Add rum and mix well. Refrigerate.

Topping: Put raspberries in small saucepan along with sugar and cornstarch. Bring to a boiling stirring continuously. Strain out seeds in a food mill. Add additional sugar to taste. Refrigerate.

Assembly: Put chocolate syrup into squeeze bottle with narrow tip. For each meringue shell: squeeze a dot of chocolate into the center of large dinner plate and press down a shell. Squeeze about 1 tablespoon syrup into bottom of shell. Squeeze circular swirls over shell, extending to rim of plate. Spoon custard into shell. Top custard with raspberry sauce. Add 3-5 dots of raspberry sauce around rim of plate (and add a fresh raspberry and mint leaf atop each dot).

## Raspberry Thunder Clouds

Serves 6 (10)

### Meringue Shells:

3 (5) egg whites, room temp

$\frac{3}{4}$  cup (1 cups) sugar

1 tablespoon (2 tablespoons)

cornstarch

$\frac{1}{8}$  teaspoon ( $\frac{1}{4}$  teaspoon) cream of  
tartar

$\frac{1}{2}$  cup sugar

4 tablespoons unsweetened cocoa

Chocolate Mousse

Seedless Raspberry Jam

garnish: fresh raspberries

Meringue Shells: Follow recipe for Raspberry Cloud meringues to “\*Thunder Clouds.” Whisk  $\frac{1}{2}$  cup sugar with 4 tablespoons cocoa. Stir in about  $\frac{1}{4}$  of the egg whites into the cocoa mixture. Then fold in the cocoa mixture into the remaining egg whites. Continue with Raspberry Clouds recipe.

Assembly: Just before serving, spread about 1 tablespoon of jam in the bottom of each shell; top with a scoop of chocolate mousse; garnish with raspberries.

## \*Classic Trifle

Serves 12

Cook's Illustrated

1 loaf pound cake  
rum  
4.4 ounce-can Amaretti di Saronno bite-size cookies  
2 cups fresh or frozen raspberries  
3+tablespoons sugar

### Custard:

12 large egg yolks  
1 cup sugar  
½ teaspoon nutmeg  
2 cups whole milk

1 cup heavy cream  
¼ cup rum or 2 tablespoons vanilla  
Lemon Whipped Cream:  
3 medium lemons  
2 cups heavy cream  
1/2 cup sugar  
2 tablespoons rum

### Fruit:

1+ cup each: strawberries, mango, blueberries

Garnish: fruit, candied violets, or flowers

Note: Prepare custard and raspberry sauce and whipped cream mixture. 2 days ahead. One day ahead prepare fruit and assemble (without whipped cream). Whip cream no sooner than 8 hours before serving. (Whipped cream can be prepared one day ahead by adding 1 teaspoon/cup holding agent.)

Raspberry Sauce: Puree berries and sugar in food processor. Strain in food mill; discard seeds. Add additional sugar to taste.

Custard: In a large mixing bowl, whisk yolks, sugar and nutmeg; set aside. Bring milk and cream to gentle simmer in large saucepan, stirring frequently. Slowly whisk milk mixture into yolks. Return mixture to saucepan. Heat on medium until mixture thickens, stirring constantly. Remove from heat and whisk in 1/4 cup rum. Let cool to tepid at room temperature then refrigerate until completely cold.

Fruit: Wash fruit and dry thoroughly. Slice strawberries, cut mango into 3/4-inch cubes and remove stems from blueberries. Sprinkle with sugar if fruit needs sweetening.

Lemon Whipped Cream: Remove lemon zest with vegetable peeler. Squeeze, then strain enough juice from lemons to make 1/4 cup. Finely grind zest with sugar in food processor, about 2 minutes. With machine running, gradually dribble in lemon juice. Scrape mixture

into large airtight container. Stir in cream and 2 tablespoon rum; cover tightly and refrigerate overnight. Strain topping through fine-mesh sieve into bowl of electric mixer, pressing on zest to release cream. Whip cream to stiff peaks.

Assembling the Trifle: Cut pound cake into 2-inch squares. Sprinkle with rum or vanilla. Add one layer cake squares around bottom of trifle dish. Tuck some fruit between the outer cake squares. Scatter about 2/3 cup fruit over the top of the inner cake squares.

Place almond cookies on top of the outer cake squares. Drizzle 1/4 cup raspberry puree over cake and cookies. Finally spread 1 cup custard over the layer, coming within 1/2-inch of the edge. Repeat cake/berries/cookies/press/custard layering twice more to make a total of three layers.

Cover the bowl with plastic wrap and refrigerate at least 12, but no more than 36 hours.

Before serving, pipe large rosettes of lemon whipped cream over top. Decorate with additional fruit, candied violets or fresh flowers

## Mother's Baked Custard

5 eggs

2 cups milk: 1 can evaporated (or condensed ,omit sugar)+ whole milk

½ - ¾ cup sugar

pinch salt

1 tablespoon vanilla

juice of 1 small lemon

(3 tablespoons peanut butter or 1 cup cooked rice, soaked in milk then drained)

Topping: Grapenuts cereal and cinnamon, or cubed & toasted pound cake

1 cup cream

Beat eggs well. Add milk, sugar, salt, vanilla lemon juice (peanut butter); blend well. (Stir in rice.) Sprinkle with Grapenuts cereal and cinnamon. Pour into glass baking dish. Bake for one hour at 300-degrees

Bake 325-degrees, in boiling water bath, ¾ hr.. Let cool. Refrigerate. Serve with cream.



## Ice Cream Autumn Delight

Serves 6-8

Kay Heise

2 eggs

2 cups peeled and finely chopped  
apples

1-1/4 cups sugar

1 cup chopped walnuts or pecans

1 cup sifted flour

2 teaspoons baking powder

1 quart coffee ice cream, softened  
chocolate sauce

1/2 teaspoon salt

Kahlua

Beat egg until light. Beat in sugar gradually. Sift together flour, baking powder and salt. Fold in egg mixture. Fold in apples and nuts. Pour into greased 8-inch pan. Bake 350-degrees for 20-25 min. Cool and break up in pan.

Line 5 x 9-inch bread pan with foil. Put layer of crumbled mixture in bottom. Layer ice cream. Repeat. (Try folding icecream with nut mixture) Cover with foil and freeze. Serve in slices, topped with Chocolate Sauce and sprinkled with Kahlua.

## Ice Cream Brownie Bars

Makes 9 bars

Martha Stewart (adapted)

8 ½ tablespoons unsalted butter  
4 ounces semisweet chocolate, cut  
into small pieces  
2 large eggs  
1/3 teaspoon salt  
2/3 cup white sugar  
1/3 cup light-brown sugar

2/3 teaspoon vanilla  
½ cup flour  
2 ½ pints Dryers Homemade  
Vanilla or Starbuck's coffee ice  
cream  
2 bottles Smucker's Magic Shell –  
Chocolate

Preheat oven to 350-degrees. Line a 9 x 9-inch pan with parchment paper. In small sauce pan melt 7 tablespoons butter and 4 ounces chocolate until smooth.

Whisk eggs together in large bowl; add salt, white sugar, brown sugar and vanilla. Stir to combine. Stir in butter and chocolate mixture, then fold in flour.

Pour the batter into prepared pan; spread evenly. Place in oven to bake until top is shiny, about 17 minutes. Do not overbake.

Set brownie pan on rack to cool completely. Store in airtight container overnight. Lift from pan, peel off parchment. Add new parchment to pan allowing excess to stick out over the edges. Return brownie to pan, top side up. Working quickly, scoop ice cream into bowl of electric mixer fitted with paddle attachment. Beat ice cream until soft and smooth but not melted. Using rubber spatula, transfer ice cream to brownie pan and spread, creating an even layer. Place pan in freezer to chill overnight.

Remove pan from freezer. Remove brownie\ice cream. Remove parchment and cut brownies into 9 bars. Refreeze bars on large platter.

Heat Magic Shell under hot tap water for 2 minutes. Shake well for 20 seconds. Remove bars from freezer and transfer to cooling rack over a baking sheet. Pour Magic Shell over each bar. Cover as much of the ice cream as you can by spreading with your finger. Return bars to platter and freeze until ready to serve.

## **\*Pumpkin Custard Profiteroles with Maple Caramel**

Serves 8 Generous Portions

### Maple Caramel:

1 cup maple sugar

1 stick butter

$\frac{3}{4}$  cup heavy whipping cream

$\frac{1}{4}$  cup rum

$\frac{1}{4}$  teaspoon vanilla extract

### Pumpkin Custard:

1  $\frac{1}{2}$  cups whipping cream

1 cup + 2 tablespoon canned pumpkin

2 teaspoons pumpkin pie spice

$\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  cup + 2 tablespoons sugar

5 large egg yolks

### Profiteroles:

$\frac{1}{2}$  cup water

$\frac{1}{2}$  cup whole milk

1 stick butter

1  $\frac{1}{2}$  teaspoons sugar

$\frac{1}{4}$  teaspoon salt

1 cup flour

4 large eggs

1 large egg yolk

Lightly sweetened whipped cream

1 cup pecans, toasted, chopped

**Maple Caramel:** Stir sugar and butter in heavy small saucepan over medium heat until blended and colored deep tan. Bring to boil, stirring until caramel bits dissolve. Reduce heat to medium and simmer 5 minutes. Remove from heat. Stir in rum and vanilla; simmer 1 minute. (Can be made 3 days ahead. Cover and refrigerate.)

**Pumpkin Custard:** Whisk cream, pumpkin, pumpkin pie spice, and salt in heavy saucepan. Bring to simmer over medium heat, stirring occasionally. Remove from heat. Whisk sugar and egg yolks in medium bowl. Gradually whisk hot pumpkin mixture into egg yolk mixture. Return to pot and bring to a simmer over medium-low heat, stirring continuously. Remove from heat. Cool completely. Cover and chill until cold, at least 4 hours. (Can be made 1 day ahead. Keep chilled.)

**Profiteroles:** Preheat oven to 425°F. Line 2 large rimmed baking sheets with parchment paper. Bring 1/2 cup water, milk, butter, sugar, and salt to boil in heavy large saucepan. Stir in flour; cook over medium-high heat, stirring vigorously, until dough is smooth and pulls away from sides of pan, about 1 minute. Transfer hot mixture to standing mixer. Beat dough with paddle attachment at medium speed until slightly cool, about 3

minutes. Add 3 eggs, 1 at a time, beating until blended after each addition. Beat in egg yolk until blended.

Spoon 16 mounds of batter about the size of large eggs onto prepared sheets, spacing about 2 inches apart. Beat remaining egg in small bowl to blend. Brush tops of profiteroles lightly with beaten egg. Bake 15 minutes. Reduce oven to 375°F. Continue baking until puffed and dark golden brown, about 30 minutes longer. Transfer to rack to cool completely. (Can be made 1 week ahead. Store in airtight container in freezer. Remove from freezer a few hours before continuing.)

Rewarm caramel sauce. Using serrated knife, slice profiteroles horizontally in half. Spoon rounded 1/3 cup filling into bottom half of each profiterole. Cover with top halves. Drizzle with sauce. Spoon dollop of whipped cream atop profiteroles. Sprinkle with chopped pecans and serve.

## Stabilized Whipped Cream

Makes 2 cups

Note: for best results chill beaters and bowl

1 cup heavy cream

2 tablespoons (or less) superfine sugar

1 1/2 teaspoons Clearjel

1/2 teaspoon. vanilla or other flavoring

Mix sugar with Clearjel and set aside.

Begin whipping at lower speed. When beaters start to leave tracks, add sugar mixture slowly. Increase speed to medium high. Do not overbeat. Stir in flavorings at end of whipping

## Strawberry Cream Puffs

Makes 8 large cream puffs

### Puffs:

1 cup water  
3 ½ ounces butter, cut into small pieces  
¼ teaspoon salt  
1 cup bread flour  
3 large eggs, beaten  
2 egg whites  
filling (see below)

### Mascarpone-Strawberry Filling:

½ cup strawberries, cored, chopped and pureed (about ¼ cup).  
1 cup heavy cream  
8 ounces mascarpone  
1 cup confectioner's sugar  
½ teaspoon vanilla extract  
red food coloring  
8 strawberries, sliced

Preheat oven to 380-degrees full convection. Line a large baking sheet with parchment.

Combine water and butter in heavy saucepan; bring to a rolling boil. Be sure the butter has melted.



Remove pan from heat and add flour and salt all at once, stirring vigorously until blended. Return pan to medium heat and continue stirring until mixture leaves the sides of the pan and forms a ball. Remove from heat and transfer dough to bowl of a mixer. With paddle attachment, mix at low speed until dough has cooled to 140-degrees.

Whisk together eggs and egg whites. At medium speed, beat the eggs in a little at a time; wait until eggs are completely absorbed before adding more.

Using tablespoon, scoop up about 3 tablespoons batter. With a wet finger, push mound onto prepared baking sheet. Place mounds about 2 inches apart. Bake for one minute then lower heat to 340-degrees full convection. Bake about 15 to 20 minutes longer or until puffs are golden and firm on the outside. Remove from oven and immediately prick the lower side of each puff with the tip of a sharp knife. Turn off oven and return puffs to oven, leaving the door open slightly. Allow puffs to dry out for 10 to 15 minutes. Remove and let puffs cool completely on baking sheet on a wire rack before filling. Store in airtight bag. Note: Crisp puffs before filling for about 5 minutes in 350-degree oven.

Fill just prior to serving. Cut the upper third from each puff with a serrated knife and gently scoop out any moist interior. Fill with Mascarpone-Strawberry Filling and sliced strawberries. Recap and dust with powdered sugar and chocolate sauce if desired.

Mascarpone-Strawberry Filling: In mixer bowl, whip heavy cream to a stiff consistency, 3-4 minutes. Transfer to a bowl and refrigerate. In the same mixing bowl, combine mascarpone, sugar, vanilla, strawberry puree and red food coloring until well blended. Fold the whipped cream into the mixture. Cover and refrigerate until needed for filling.

## Salted Butter Caramel Ice Cream Recipe

### For the caramel praline (mix-in)

½ cup sugar

¾ teaspoon sea salt, such as fleur de sol

### For the ice cream custard

2 cups whole milk, divided

1½ cups sugar

4 tablespoons salted butter  
scant

½ teaspoon sea salt

1 cups heavy cream

5 large egg yolks

¾ teaspoon vanilla extract

1. To make the caramel praline, spread the ½ cup of sugar in an even layer in a medium-sized, unlined heavy duty saucepan: I use a 6 quart pan. Line a baking sheet with a silicone baking mat or brush it sparingly with unflavored oil.

2. Heat the sugar over moderate heat until the edges begin to melt. Use a heatproof utensil to gently stir the liquefied sugar from the bottom and edges towards the center, stirring, until all the sugar is dissolved. (Or most of it—there

may be some lumps, which will melt later.) Continue to cook stirring infrequently until the caramel starts smoking and begins to smell like it's just about to burn. It won't take long.

3. Without hesitation, sprinkle in the  $\frac{3}{4}$  teaspoon salt without stirring (don't even pause to scratch your nose), then pour the caramel onto the prepared baking sheet and lift up the baking sheet immediately, tilting and swirling it almost vertically to encourage the caramel to form as thin a layer as possible. Set aside to harden and cool.

4. To make the ice cream, make an ice bath by filling a large bowl about a third full with ice cubes and adding a cup or so of water so they're floating. Nest a smaller metal bowl (at least 2 quarts) over the ice, pour 1 cup of the milk into the inner bowl, and rest a mesh strainer on top of it.

5. Spread  $1\frac{1}{2}$  cups sugar in the saucepan in an even layer. Cook over moderate heat, until caramelized, using the same method described in Step #2.

6. Once caramelized, remove from heat and stir in the butter and salt, until butter is melted, then gradually whisk in the cream, stirring as you go.

The caramel may harden and seize, but return it to the heat and continue to stir over low heat until any hard caramel is melted. Stir in 1 cup of the milk.

7. Whisk the yolks in a small bowl and gradually pour some of the warm caramel mixture over the yolks, stirring constantly. Scrape the warmed yolks back into the saucepan and cook the custard using a heatproof utensil, stirring constantly (scraping the bottom as you stir) until the mixture thickens. If using an instant-read thermometer, it should read 160-170 F.

8. Pour the custard through the strainer into the milk set over the ice bath, add the vanilla, then stir frequently until the mixture is cooled down. Refrigerate at least 8 hours or until thoroughly chilled.

9. Freeze the mixture in your ice cream maker according to the manufacturer's instructions.

10. While the ice cream is churning, crumble the hardened caramel praline into very little bits, about the size of very large confetti (about ½-inch). I use a mortar and pestle, although you can make your own kind of music using your hands or a rolling pin.

11. Once your caramel ice cream is churned, quickly stir in the crushed caramel, then chill in the freezer until firm

Note: As the ice cream sits, the little bits of caramel may liquefy and get runny and gooey, which is what they're intended to do.

Variations: Add some strong liquid espresso (or instant espresso powder) to the custard to taste, prior to churning the ice cream to make Coffee-Caramel Ice Cream.

## Quick Whipped Cream

Has consistency of lightly shipped cream.

1 cup heavy cream

1 teaspoon sugar

1/2 teaspoon vanilla

Process all ingredients in food processor for 45 seconds. Pulse in 5-second intervals for another 15 to 10 seconds, until cream has reached consistency of butter cream frosting. Will keep for 2 weeks in refrigerator

## No-Bake Lemon Custards with Strawberries

Serves 4

### Custard:

2 cups heavy cream  
2/3 cup granulated sugar  
2 teaspoons finely grated lemon zest  
(from 1 to 2 lemons)  
Pinch of fine sea salt  
1/3 cup fresh lemon juice (from 2 to  
3 lemons)

### Strawberry Topping:

1 cup sliced strawberries  
1 to 2 teaspoons granulated sugar  
Freshly ground black pepper, for  
serving

In a medium saucepan, combine cream, sugar, lemon zest and salt over medium-high heat. Bring to simmer, stirring frequently to dissolve sugar. Simmer vigorously until mixture thickens slightly, about 4 to 5 minutes.

Remove from heat and stir in lemon juice. Let sit until mixture has cooled slightly and a skin forms on top, about 20 minutes.



Stir mixture, then strain through fine-mesh strainer into a measuring cup with a spout; discard zest. Pour mixture evenly into six 6-ounce ramekins or small bowls.

Refrigerate, uncovered, until set, at least 3 hours.

As the custards chill, prepare the strawberry topping: Toss strawberries and sugar in a small mixing bowl. Let fruit macerate at room temperature for 30 minutes to 1 hour, until the sugar is dissolved.

To serve, top each lemon custard with some strawberry topping and grind black pepper on top.

## No-Bake Chocolate Mousse Bars

Yields 16 small bars

\_Samantha Seneviratne, NY Times Cooking

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### The Crust:

9 whole graham crackers  
4 tablespoons unsalted butter,  
melted  
1 tablespoon granulated sugar  
1/8 teaspoon kosher salt

### The Filling:

8 ounces semisweet chocolate  
1 1/2 cups cold heavy cream  
1 teaspoon instant espresso powder  
1/4 teaspoon kosher salt  
1/2 tablespoon pure vanilla extract

The Crust: Line an 8-inch-by-8-inch baking pan with parchment paper, leaving a 2-inch overhang on 2 sides. In a food processor, or in a resealable plastic bag, crush the graham crackers until you have fine crumbs (but stop before you have dust). Transfer the crumbs to a medium bowl. Add the butter, sugar and salt and stir until evenly moistened. Tip the crumbs into the prepared pan and press them down into an even layer on the bottom. Transfer to the freezer while you prepare the filling.

The Filling: Set the chocolate in a medium bowl. In a small saucepan, heat 1 cup cream, espresso powder and salt until hot but not boiling. Pour the hot cream mixture over the chocolate and let it stand for 2 minutes. Add the vanilla and whisk until smooth. Set aside to cool completely.

In a large bowl or in the bowl of a stand mixer fitted with the whisk attachment, whip the remaining 1 cup heavy cream until you have stiff peaks. Add the chocolate mixture and gently fold to combine. Pour the mixture over the prepared crust, and spread it out into an even layer. Cover with plastic wrap and chill until firm, at least 2 hours. To serve, cut the two edges without parchment free with a sharp knife then use the parchment overhang to transfer the bar to a cutting board. Cut into squares (To cut beautiful, neat slices, use a long sharp knife warmed in hot water and wiped clean before each cut).

## Chocolate Pudding with Raspberry Cream

Serves 2

NY Times Cooking

1 cup/240 milliliters whole milk  
1 large egg yolk  
5 tablespoons plus 1 teaspoon  
granulated sugar  
5 tablespoons Dutch-process cocoa  
powder

1 tablespoon cornstarch  
Pinch of kosher salt  
1 ½ teaspoons vanilla extract  
½ cup fresh raspberries  
⅓ cup heavy cream

Add the milk and egg yolk to a measuring cup. Whisk to combine.

Add 5 tablespoons sugar, the cocoa powder, cornstarch and salt to a medium saucepan, and whisk to combine, breaking up any lumps. Whisk the milk and egg yolk mixture into the sugar mixture until smooth.

Set the pan over medium-low heat and cook the mixture until it thickens and starts to bubble, stirring the mixture constantly with a rubber spatula and making sure to scrape the corners and bottom of the pan. Once it bubbles, cook for an

additional minute until thick and creamy, taking extra care to scrape the bottom and sides of the pan to avoid scorching the mixture, 6 to 8 minutes total. If you do get a few small lumps, whisk the mixture vigorously for a few seconds to smooth them. Stir in 1 teaspoon vanilla extract.

Spoon the pudding into two small serving bowls or glasses, and press a piece of plastic wrap on the surface of each pudding to prevent a skin from forming. Chill for at least 1 hour and up to 2 days.

When you are ready to serve the pudding, make the raspberry cream: Combine 1/2 teaspoon sugar with about 4 raspberries in a small bowl. Mash them together with a fork and macerate. In a medium bowl, whisk the cream with the remaining 1/2 teaspoon sugar and 1/2 teaspoon vanilla to medium peaks. Dollop the mashed raspberries over the top of the whipped cream and fold a few times. (The mixture should be streaky.)

Top the pudding with the remaining raspberries and a dollop of the whipped cream. Serve immediately.