



## COEUR A LA CREME WITH RASPBERRY SAUCE



### Special Equipment

- One large (16-ounce) perforated heart-shaped, Coeur a la Crème mold
- Cheesecloth to cover the molds.

### Serving Size: 4

**Prep Time:** 60 min

**Cooking Time:** 2 ~ 3 hours (refrigeration)

- 8 ounces mascarpone cheese, softened
- 1 1/4 cups heavy cream (1 Cup, 1/4 Cup)
- 1 tsp vanilla extract
- 1 tbs fresh lemon juice
- 1 tbs Chambord or other raspberry liqueur
- 1/2 cup sifted confectioners' sugar

### For raspberry sauce

- 1 pint fresh raspberries
- 1 tbs granulated sugar
- 1 tsp fresh lemon juice

### Garnishes

- fresh raspberries and mint leaves

### INSTRUCTIONS

- Cut a piece of cheesecloth large enough to cover the dish.
- Dampen and wring out lightly and press into the perforated heart-shaped ceramic molds and set aside.
- In the bowl of an electric mixer, whip the mascarpone cheese, 1/4 cup of the cream, the vanilla, the 1 tbs lemon juice and the Chambord until thoroughly blended. Refrigerate. (this is the chilled cheese mixture)
- In a small bowl, whip the remaining 1 cup cream and the confectioners' sugar until the cream forms stiff peaks. (whipped cream)
- With a rubber spatula, fold the whipped cream into the chilled cheese mixture in three batches.
- Spoon the finished mixture into the prepared molds and fold the edges of the cheesecloth over the tops.
- Lightly tap at the bottoms of the molds on the counter to remove and air spaces between the mixture and the molds.
- Refrigerate on a tray or baking sheet a minimum of **2 to 3 hours**.

### Meanwhile, make raspberry sauce:

- In a blender or food processor, purée the raspberries, granulated sugar and 1 tsp lemon juice.
- Taste the sauce for sweetness and adjust the sugar or lemon juice as needed.
- Strain and refrigerate.

### Assemble and serve: (garnish with fresh berries and mint leaves)

- Unfold the cheesecloth and drape it over the sides of the molds.
- Place the serving plate on top of the mold, then Invert mold onto the serving plate.
- While pressing down on the corners of the cheesecloth carefully lift off the mold.
- Smooth the top with the back of a spoon and remove the cheesecloth slowly.
- Spoon raspberry sauce onto the plate around the heart