

Savory Coeur a la Crème

Another use for the Coeur a la crème mold and it's as easy as the sweet Coeur a la crème. This dip can be served with seedless cucumbers cut into shapes or crackers.

Wash and allow to dry fresh herbs: dill, parsley, chives, and tarragon

With mixer cream together:

8 oz cream cheese room temperature

½ C. sour cream

½ lb small curd cottage cheese

Push through strainer to achieve a fine texture; then add;

½ cup heavy whipping cream

Beat until it forms a thick creamy mixture.

Chop finely and add:

3 Tbsp dill

2 Tbsp parsley

3 Tbsp chives

2 Tbsp tarragon

Add: **½ tsp salt** and **½ tsp white pepper**

Mix until blended. Line a 3 cup Coeur al a crème mold with dampened cheesecloth, letting edges hang over sides. Decorate the bottom of the mold with sprigs of herbs and spoon cheese mixture to fill mold. Fold cloth over mixture and press gently to fill air gaps. Refrigerate for at least 2 days.

To serve,

Unfold cheesecloth; loosen mixture by slightly lifting cheesecloth on each side, then invert on a serving plate.

To prepare

Slice cucumber into ¼" rounds

Use a cookie cutter to cut into shapes (hearts, fluted rounds). Will keep 2 to 3 hours layered on dampened towels in a closed container.

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Coeur a la Crème

With and electric mixer; beat till well blended

3 oz cream cheese room temperature

¼ cup plus 2 Tbs. powdered sugar

With the mixer on low add:

½ Cup heavy whipping cream

1 tsp vanilla bean paste

¼ tsp lemon zest

2 Tbs. lemon juice

Beat till creamy

Line 2 Coeur a la crème molds with dampened cheesecloth, letting cloth hang over edges of mold. Add creamed mixture fold cheesecloth over mixture and press lightly to remove air gaps. Place molds on a plate and refrigerate overnight.

To serve:

Unfold cheesecloth and unmold onto a rimmed serving plate. Remove cheesecloth. Drizzle raspberry sauce around the Coeur a la crème and a few fresh raspberries

Raspberry sauce

From a ½ pint of raspberries remove several of the prettiest for garnish

In a small sauce pan bring to a boil and then simmer for 3 minutes;

Remaining fresh raspberries

¼ cup sugar

2 Tbs. water

When the sugar is dissolved and raspberries are broken down, strain mixture to remove seeds. Return to a cleaned sauce pan and add:

½ cup seedless raspberry jam

2 Tbs. framboise liqueur

Whisk to combine; heat if necessary to get a smooth sauce. Taste sauce; if it needs and extra boost of 'raspberry' add a few drops of raspberry oil and/or a few Tbs. of raspberry syrup. Chill

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