

Desserts I

Cheesecakes
Creme Fraiche and Fruit

Cheesecakes

Shortcrust for Cheesecake

Anise Cheesecake
Chestnut Cheesecake
Lemon Cheesecake
Double Lemon Cheesecake
Seville Orange Marmelade Cheesecake
Poppy Seed Cheesecake
Rose Petal Cheesecake
Saffron Cheesecake

SHORTCRUST FOR CHEESECAKE

1 cup cake flour, sifted
1/2 cup sugar
1/2 cup creme fraiche, approximately

1. Preheat the oven to 400 degrees F.
2. Mix together the flour and sugar. Add enough creme fraiche to the dry ingredients to form a cohesive dough.
3. Using the back of a spoon, press the dough into the bottom of a springform pan.
4. Cook in a preheated 400 degree oven for 10 minutes or until just starting to brown.

ANISE CHEESECAKE

This cheesecake combines the texture of traditional Italian style chesecake and the creamy smoothness of cream cheese style cheesecake.

3/4 lb fresh goat cheese or fresh ricotta cheese
2 tbs flour
3 eggs
3/4 cup sugar
1 tbs anise seed, freshly ground
2 cups creme fraiche
2 tbs sugar

1. Preheat oven to 375 degrees F.
2. Dust the cheese with the flour. Mix well.
3. Beat the eggs until light and lemony in color.
4. Add the cheese to the eggs; mix well. Add 3/4 cups sugar; mix well.
5. Grind the anise seeds. Add to the cheese mixture; mix well.

6. Pour the batter into a springform pan. Bake for 40 minutes at 375 degrees F.
7. Meanwhile, mix 2 tbs sugar into the creme fraiche. When the cake is cooked, pour the sweetened creme fraiche over the hot cake.
8. Return the cake to the oven with the heat turned off and the door open.
9. Cool the cake to room temperature. Refrigerate until cold before serving.

CHESTNUT CHEESECAKE

1 cup pureed chestnuts
3 cups creme fraiche
3/4 cup sugar
2 tbs vanilla extract
2 eggs
shortcrust

Topping

1 tbs vanilla
2 tbs sugar
1 cup creme fraiche

1. Make a shortcrust; precook it.
2. Drain the pureed chestnuts in a cloth-lined colander for 30 minutes.
3. Mix together the chestnut puree, creme fraiche, sugar, vanilla extract and eggs.
4. Pour the mixture into the precooked crust. Bake at 325 degrees F for 1-1/2 hours.
5. Meanwhile, mix the creme fraiche, vanilla and sugar for the topping.
6. As soon as the cake is done, spread the topping over the cake. Cool to room temperature. Refrigerate until cold before serving.

LEMON CHEESECAKE

2 cups creme fraiche, drained
2 cups creme fraiche
3/4 cup sugar
2 tbs cake flour
2 eggs
zest of one lemon
juice of one lemon
shortcrust

1. Make a shortcrust. Precook it.
2. Drain 2 cups creme fraiche in a cloth-lined colander for 2 hours.
3. Place the drained creme fraiche, the creme fraiche, and sugar in a bowl. Beat together until well blended. Add eggs, one at a time. Sift the flour over the batter, and mix well.
4. Pour the mixture into a precooked crust. Bake at 325 degrees F for 1-1/2 hours.
5. Cool to room temperature, and refrigerate until cold before serving.

DOUBLE LEMON CHEESECAKE

This is the quintessential cheesecake.

3/4 lb fresh goat cheese or fresh ricotta cheese

1 tbs flour

3 eggs

3/4 cups sugar

2 tbs lemon juice

2 cups creme fraiche

minced zest of one lemon

juice of 1/2 lemon

1/2 to 3/4 cups sugar, to taste

1. Preheat oven to 375 degrees F.
2. Dust the cheese with the flour. Mix well.
3. Beat the eggs until light and lemony in color.
4. Add the cheese to the eggs; mix well. Add 3/4 cups sugar; mix well. Add 2 tablespoons of lemon juice; mix well.
6. Pour the batter into a springform pan. Bake for 40 minutes at 375 degrees F.
7. Meanwhile, mix the zest, juice of 1/2 lemon and sugar into the creme fraiche. Refrigerate until the cake is done. When the cake is cooked, pour the sweetened creme fraiche over the hot cake.
8. Return the cake to the oven with the heat turned off and the door open.
9. Cool to room temperature. Refrigerate until cold before serving.

SEVILLE ORANGE MARMELADE CHEESECAKE

A bittersweet sweet for bittersweet times.

3/4 lb fresh goat cheese or fresh ricotta cheese

1 tbs flour

3 eggs

3/4 cups sugar

*3 tbs orange blossom water**

2 cups creme fraiche

1/2 cup seville orange marmelade

2 oz melted bittersweet chocolate

1. Preheat oven to 375 degrees F.
2. Dust the cheese with the flour. Mix well.
3. Beat the eggs until light and lemony in color.
4. Add the eggs to the cheese; mix well. Add the sugar; mix well. Add the orange blossom water; mix well.
5. Pour the batter into a springform pan. Bake for 40 minutes at 375 degrees F.
6. Meanwhile, mix the marmelade with the creme fraiche.
7. Melt the chocolate. When the cake is cooked, spread the chocolate over the hot cake. Spoon the creme fraiche-marmelade mixture over the cake.
8. Return the cake to the oven with the heat turned off and the door open.
9. Cool to room temperature. Refrigerate until cold before serving.

*Orange blossom water is available at Armenian and Middle Eastern grocery stores.

POPPY SEED CHEESECAKE

Very aromatic.

2 oz poppy seeds
3 tbs vanilla extract
2 cups creme fraiche, drained
2 cups creme fraiche
3/4 cups sugar
2 tbs cake flour
2 eggs
shortcrust

Topping

1 cup creme fraiche
1 tbs vanilla
2 tbs sugar

1. Three days prior, soak the poppy seeds in 3 tablespoons of vanilla extract and enough water to cover them.
2. Drain 2 cups creme fraiche in a cloth-lined colander for 2 hours.
3. Make a shortcrust; precook it.
4. Place the drained creme fraiche, the creme fraiche, drained poppy seeds, and sugar in a bowl. Beat together until well blended. Add the eggs one at a time; mix well. Sift the flour over the batter; mix well.
5. Pour the mixture into a precooked crust. Bake at 325 degrees F for 1-1/2 hours.
6. Meanwhile, mix the creme fraiche, vanilla and sugar for the topping.
7. As soon as the cake is done, spread the topping over the cake. Cool to room temperature. Refrigerate until cold before serving.

ROSE PETAL CHEESECAKE

This is my favorite.

2 cups creme fraiche, drained
2 cups creme fraiche
*1/2 cup rose petal jam**
1/2 cup sugar
1 tsp cinnamon
2 eggs
2 tbs cake flour
shortcrust

Topping

1 cup creme fraiche
2 tbs sugar

1. Make a shortcrust; prebake it.
2. Drain 2 cups creme fraiche in a cloth-lined colander for 2 hours.

3. Place the drained creme fraiche, the creme fraiche, rose petal jam, sugar, and cinnamon in a bowl. Beat together until well blended. Add eggs, one at a time. Sift the flour over the batter; mix well.
4. Pour the mixture into a precooked crust. Bake at 325 degrees F for 1-1/2 hours.
5. While the cake is cooking, mix the creme fraiche and sugar for the topping.
6. As soon as the cake is done, spread the topping over the cake. Cool to room temperature. Refrigerate until cold before serving.

*Rose petal jam is available at Middle Eastern and Armenian grocery stores.

SAFFRON CHEESECAKE

2 tsp saffron threads
2 cups creme fraiche
3/4 lb fresh goat cheese or fresh ricotta cheese
1 tbs flour
3 eggs
3/4 cups sugar
2 tbs orange juice concentrate
1 tbs minced orange zest

1. The day before making the cake, add the saffron threads to the creme fraiche so that the saffron can dissolve and scent the creme fraiche.
2. When you are ready to make the cake, preheat the oven to 375 degrees F.
3. Dust the cheese with the flour. Mix well.
4. Beat the eggs until light and lemony in color. Add to the cheese; mix well. Add the sugar; mix well. Add the orange juice and orange zest; mix well.
5. Pour the batter into a springform pan. Bake for 40 minutes at 375 degrees F.
6. Remove the saffron creme fraiche from the refrigerator. Stir the mixture well to distribute the saffron evenly.
7. When the cake is cooked, pour the creme fraiche mixture over the hot cake.
8. Return the cake to the oven with the heat turned off and the door open.
9. Cool to room temperature. Refrigerate until cold before serving.

Creme Fraiche and Fruit

Baked Apple with Creme Fraiche and Maple Sauce
 Apples with Chantilly Cream
 Cold Apple Mousse with Hot Cider Sauce
 Creme Fraiche Apple Pie
 Poached Apricots with Mascarpone and Chantilly Cream
 Steamed Chestnut Pudding with Vanilla Creme Fraiche Sauce
 Lemon Quiche
 Creme Fraiche and Creme de Marrons
 Figs and Mascarpone
 Peaches and Cream
 Cremets d'Angers with Strawberries

BAKED APPLE WITH CREME FRAICHE AND MAPLE SAUCE

SERVES 4

4 baking apples
4 minced walnuts
2 tbs butter
1 cup creme fraiche
3 tbs maple syrup

1. Clean and core the apples. Cut a strip of peel from the top of each apple.
2. Fill the core of each apple with the minced walnuts and 1/2 tablespoons of butter.
3. Cover and bake in a preheated 375 degree F oven for 45 minutes or until tender but not mushy.
4. Mix the maple syrup with the creme fraiche.
5. Remove the apples from the oven and allow to cool slightly.
6. Spoon the creme fraiche-maple sauce over the apples and serve.

APPLES WITH CHANTILLY CREAM

SERVES 4

6 Pippin apples
1/2 cup sugar
1 lemon
*2 cup chantilly cream**

*Chantilly Cream is in the Auxiliary Recipes.

1. Peel and core the apples, place them in a saucepan with the thinly-cut rind of the lemon, 1/4 cup water, and the sugar. Cook over low heat until tender. Cool.
2. When cool, process in a food processor to a smooth sauce. Add juice of the lemon and more sugar to taste. Return sauce to stove and cook for 10 minutes longer.
3. Allow to cool and serve with cold chantilly cream.

COLD APPLE MOUSSE WITH HOT CIDER SAUCE

SERVES 4

The contrast between the very cold mousse and the very hot sauce makes this dessert very special. It is essential that the mousse be very cold; so make the mousse well in advance of serving.

1-1/2 lbs Golden Delicious apples
5 tbs sugar
1 tsp cinnamon
1/4 cup cider
4 tbs sugar
2 egg whites

1. Peel and core the apples. Slice the apples into eighths.
2. Place the apple slices in a saucepan with the 1/4 cup of cider, 5 tablespoons

of sugar and 1 teaspoon of cinnamon.

3. Cook over low heat until the apples have softened.
4. When cool, puree the apples in a food processor until they have a smooth consistency. Put the sauce into a bowl and place in the freezer until cold.
5. When the sauce is cold, whip the egg whites, slowly adding 4 tablespoons of sugar as you whip.
6. Fold the whipped egg whites into the cold apple puree.
7. Place in the refrigerator until cold (overnight, if possible).

The Sauce

1/2 cup cider

1/2 cup sugar

10 tbs creme fraiche

1. Just before serving, mix together the creme fraiche, cider, and sugar. Heat over medium heat.
2. Stir constantly with a wire whisk. Heat until the sauce is very hot.
3. Serve the cold mousse individually in very cold dessert dishes. Pour the very hot sauce over the mousse. Serve immediately.

CREME FRAICHE APPLE PIE

16 apples

4 eggs

1/3 cup sugar

1 cup creme fraiche

1 cup milk

2 tsp vanilla

grated rind of one lemon

1/4 cup flour

1/4 cup superfine sugar

1. Preheat oven to 375 degrees F.
2. Peel, core, and halve the apples. Cut each into 6 wedges.
3. Arrange wedges in a symmetrical, circular pattern in a large greased pan.
4. Beat the eggs with sugar, creme fraiche, milk and vanilla. Add the lemon rind and flour and beat until smooth.
5. Strain this mixture over the apples and sprinkle with superfine sugar.
6. Bake 45 to 50 minutes.

POACHED APRICOTS WITH MASCARPONE AND CHANTILLY CREAM

SERVES 4

4 large apricots

2 cups water

1/2 cup sugar

1 vanilla bean

*4 tsp mascarpone**

*2 cups chantilly cream**

praline, optional

*Creme Fraiche Mascarpone and Chantilly Cream are in the Auxiliary Recipes.

1. Peel, halve and pit the apricots.
2. Place the apricots in a saucepan with the water, sugar, and vanilla bean. Cook over medium heat until the apricots are tender.
3. Remove the apricots from the saucepan and drain them. Allow to cool.
4. Put the apricot halves back together, with a teaspoon of mascarpone in the center.
5. Place 1/2 cup chantilly cream in each of four dessert dishes. Put an apricot in the center of each. Sprinkle each with praline if desired.

STEAMED CHESTNUT PUDDING WITH VANILLA CREME FRAICHE SAUCE

SERVES 6

This is my Christmas pudding. The heat of the pudding volatilizes the vanilla in the sauce; so be sure to use the very best vanilla available.

The Sauce

1 cup creme fraiche
2 tbs pure vanilla extract
3 tbs sugar

The Pudding

1 can 20-oz chestnut puree
1/2 cup powdered sugar
2 tbs butter
2 tbs creme fraiche
1 vanilla bean

1. A few hours in advance, mix the vanilla extract and sugar into the creme fraiche so that the vanilla can scent the creme fraiche.
2. Stir the sugar, creme fraiche and scrapings of the vanilla bean into the chestnut puree. Add the butter and cook over a medium heat for 15 minutes. Stir the pudding so that it does not stick.
3. Put the hot pudding into a buttered pudding pan and steam for 1-1/2 hour.
4. Serve hot with room temperature vanilla creme fraiche sauce spooned over liberally.

LEMON QUICHE

The pie dough

2 cups all purpose flour
1 stick cold, sweet butter
1/3 cup ice water

1. Cut the butter into the flour.
2. Add the water and knead. Let dough rest for 1 hour in the refrigerator.
3. Roll into a pie shell.

The filling

6 oz fresh chevre or fresh ricotta cheese

4 oz sugar
3 eggs
zest of one lemon, minced
juice of one lemon
3 tbs creme fraiche

1. Crumble the cheese and mix in the sugar and the eggs, one at a time.
2. Add the lemon zest and lemon juice. Mix well.
3. Add the creme fraiche and mix well.
4. Pour the mixture into pie shell.
5. Cook in 400 degree F oven for 45 minutes.

CREME FRAICHE AND CREME DE MARRONS

Creme fraiche is an instant dessert. Serve it with preserves of any kind or fresh fruit or try the classic instant French dessert, creme fraiche and creme de marrons.

FOR EACH SERVING

3 tbs creme fraiche
*1 heaped tsp creme de marrons**

1. In an attractive dessert dish, place the creme fraiche, and swirl in the creme de marrons. Serve.

*Creme de marrons is available at specialty food stores and in the gourmet section of many supermarkets.

FIGS AND MASCARPONE

SERVES 4

This is one of those desserts that is a perfect match of ingredients. It is an ideal take-along dessert for a picnic.

12 dried Calimyrna figs, plump and moist
*6 oz mascarpone**

*Creme Fraiche Mascarpone is in the Auxiliary Recipes.

1. Split the figs halfway up from the bottom to the top; place three split figs on each dessert plate. Accompany with a large chunk of mascarpone. Furnish each guest with a small butter knife.
2. To eat, pull apart the fig and mound each piece with mascarpone.

Serve with chilled Beaujolais.

PEACHES AND CREAM

SERVES 4

This is a very simple dessert, but it is essential that the peaches be ripe and sweet.

2 ripe peaches
*2 cups chantilly cream**

*Chantilly Cream is in the Auxiliary Recipes.

1. Peel and coarsely mash 2 ripe, sweet peaches.
2. Lightly mix the peaches with the chantilly cream.
3. Serve in individual dessert dishes. Top each dish with a teaspoon of mashed peaches. Serve immediately.

CREMETS d'ANGERS WITH STRAWBERRIES

SERVES 6

1 cup creme fraiche
2 tbs sugar, superfine
2 egg whites (room temperature)
1 to 2 pints fresh strawberries

1. Whip the creme fraiche and sugar until stiff.
2. Beat the egg whites to stiff peaks. Fold into the creme fraiche.
3. Line a colander with clean, cotton cloth and pour mixture into the cloth to drain.
4. Refrigerate with a dish underneath to catch the whey. Allow to drain in the refrigerator overnight.
5. Wash and drain the strawberries. Leave the hulls and stems intact.
6. Unmold the drained creme fraiche onto a platter. Surround the cremet with strawberries.
7. To serve, cut a wedge of the cremet for each person and serve on small, flat plates with two or three strawberries. Give each person a small knife so that they may spread the cremet on the strawberries.