

List of Recipes for Desserts:

Crème Fraîche Brulée
Chantilly Cream
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CRÈME FRAÎCHE BRULÉE

SERVES 5

*5 tbs vanilla
2 cups plain, full-fat yogurt
3/4 cup sugar
6 large egg yolks
2 cups crème fraîche at room temperature
pinch of salt
1/2 cup finely granulated sugar for brulee*

5 custard cups (about 3-1/2 inches wide and 2-1/2 inches deep)
a strainer

1. Preheat oven to 300 degrees.
2. Combine yogurt and sugar in a small saucepan. Heat mixture till hot, but not boiling. Remove from heat. Cool until just warm.
3. In a medium bowl, mix yolks and salt to blend. Gradually add yogurt mixture. Stir just to blend. Add vanilla and blend.
4. Whisk crème fraîche gently into yogurt mixture. Pour through a wire mesh strainer.
5. Place custard cups in a baking dish. Divide crème fraîche mixture among them.
6. Pour boiling water into pan until water comes halfway up the side of the cups.
7. Bake in a 300 degree F oven until just set (about one hour). Remove from water bath and let cool at room temperature.
8. Refrigerate overnight so that the custard is cold.
9. To serve, sprinkle each custard with a thin layer of fine sugar. Caramelize with a torch.

CHANTILLY CREAM

SERVES 4

1 cup crème fraîche
3 tbs superfine sugar
1 tbs vanilla extract

1. Add the sugar and vanilla to the crème fraîche.
2. When the sugar has dissolved, whip the crème fraîche to stiff peaks.

CRÈME FRAÎCHE CHOCOLATE MOUSSE

SERVES 4

2 cups creme fraiche
4 tbs confectioner's sugar
2 tbs instant coffee
1 tbs hot water
4 oz unsweetened chocolate

1. Dissolve the instant coffee in the hot water.
2. Place the chocolate and coffee solution in a saucepan and melt the chocolate on low heat (stir frequently).
3. Whip the cold crème fraîche, adding sugar, 1 tablespoons at a time, to taste. Whip until stiff. Taste for sweetness.
4. Add a few tablespoons of the crème fraîche to the chocolate to equalize their temperatures.
5. Add the chocolate to the crème fraîche.
6. Whip to blend in the chocolate.
7. Refrigerate at least 1 hour before serving.

FRESH FIGS WITH PEPPER CREAM

4 black Mission figs, very sweet
6 oz crème fraîche
2 tsp ground green peppercorns

1. In each fig, make 4 equally spaced cuts that extend from the top of the fig to near the bottom. Open like a flower. Place on individual, chilled dishes.
2. Mix the ground green pepper with the crème fraîche. Whip until stiff.
3. Place a generous dollop of peppered cream on each split fig, and serve.

STRAWBERRY FOOL

SERVES 4

1 cup crème fraîche
8 to 10 strawberries
6 to 8 tbs sugar, to taste
4 heaped tsp brown sugar

1. Using a fork or pastry blender, mash the strawberries with the white sugar.
2. Place 4 tablespoons of crème fraîche in each dessert dish.
3. Top the crème fraîche with 2 tablespoons of mashed strawberries. Swirl strawberries into the creme fraiche, but do not completely blend.
4. Top each dish with 1 heaped teaspoon brown sugar. Serve at once.

CRÈME FRAÎCHE GANACHE

Hard Ganache

1 lb dark chocolate
8 oz crème fraîche

Soft Ganache

5 oz dark chocolate
8 oz crème fraîche

1. Chop chocolate and place in a stainless steel bowl.
2. Heat crème fraîche to 105-110 degrees F.
3. Add chopped chocolate to the hot crème fraîche. Allow to sit for one minute. Stir until the chocolate and crème fraîche are thoroughly mixed.
4. **HARD GANACHE:** it can be used immediately.
SOFT GANACHE: Cover with plastic wrap and refrigerate overnight before using.

NOTE: Milk chocolate or semisweet chocolate may be substituted for dark chocolate.