

## Coeur à la Crème with Raspberries

I first experienced a version of this dessert at The Hotel Baudy at Monet's Garden in Giverny, France. It was unforgettable. This recipe is adapted from the Barefoot Contessa's book, *Barefoot in Paris*. It is one of the easiest desserts, and can be made a day or two in advance of serving it. I could not find a proper heart shaped mold (with drainage holes) so I improvised by pounding holes into a 9" cake pan. (I have a feeling I will be making WAY more Coeur à la Crème desserts than I will heart shaped cakes anyway!!)



12 ounces cream cheese, at room temp  
(do NOT use low or non-fat cream cheese)

1 1/4 cups powdered sugar

2 1/2 cups cold heavy cream

2 tsp pure vanilla extract

1/4 tsp grated lemon zest

1 pint fresh raspberries, washed and dried

With the mixer on low speed, blend the cream, vanilla and lemon zest and then beat on high until the mixture is very thick, like whipped cream. In another bowl, blend the cream cheese and powdered sugar and beat on high for 2 minutes. Fold in the whipped cream mixture gently.

Line a 7" heart shaped mold (or a colander if a mold can't be found) with cheesecloth so the ends drape over the sides and place it in a bowl so there is space between the bottom of the mold and the bowl for the liquid to drain (about 1"). Pour the cream mixture into the cheesecloth, fold the ends over the top, cover with plastic wrap and refrigerate overnight.

To serve, discard the liquid, unmold the cream onto a plate, and drizzle raspberry sauce around the base. Serve with raspberries and extra sauce.

### Raspberry Sauce

1 half-pint fresh raspberries, washed and dried

1/2 cup sugar

1 cup (12 ounces) seedless raspberry jam

1 Tbsp framboise liqueur (I used kirsch)

Place the raspberries, sugar and 1/4 cup water in a small saucepan. Bring to a boil, lower the heat and simmer for 4 minutes. Process through a food mill. Chill.