

Coeur à la Crème

Show: Feb. 6th

Ingredients: Serves 12

1 1/2 cups Heavy Cream
7 oz. Sugar, granulated
8 oz. Cream Cheese, soft
3 1/2 oz. Chevre, soft mild
1 1/2 lb. Cottage Cheese
1 cup Strawberries, fresh

Procedure:

Line 12 individual or 2 3-cup Coeur a la Crème molds (heart shaped) with damp cheesecloth, use enough for an overhang around the edges.

Whip heavy cream and granulated sugar until soft peaks form. Set aside in the refrigerator. Place softened cream cheese and Chevre in a mixing bowl. Use a paddle attachment to beat until smooth, remembering to scrape down the sides periodically to ensure no lumps.

Place cottage cheese in a blender or food processor and blend until completely smooth. Blend this into the cream cheese mixture. Fold the reserved whipped cream in by hand. Pour this mixture into the lined molds, equally. Place molds in refrigerator overnight on a sheet pan.

Serve with fresh sliced strawberries on top.

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