

Les Desserts
by
Jacques Haeringer

To Evelyn

Acknowledgments

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MERCİ BEAUCOUP.

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Introduction

The province of Alsace, France has long been noted for its rich and varied cuisine. My father, François, brought that tradition of fine dining to the rolling hills of Great Falls, Virginia.

We feel fortunate that our French country inn is the setting in which many Washingtonians choose to celebrate life's special occasions, birthdays, anniversaries, engagements, and weddings.

In France, as in America, a celebration worthy of the name requires a festive dessert.

One of my great satisfactions as a chef is working with our staff to prepare the desserts. Making fine desserts that delight your guests is what this video is all about.

I have written the recipes so that they can be prepared in your kitchen. There are eight basic recipes that are the foundation of our dessert menu. These are relatively simple and will inspire dozens of your own creations. The desserts are delicate and therefore require more time and patience. Follow each recipe step by step and you will succeed.

I hope for your next special occasion one of these desserts will be the crowning touch of your celebration.

Contents

Acknowledgements	Page 1
Introduction	Page 2
Glossary of Baking Terms	Page 4
Baking Tips	Page 5
Basic Recipes:	
Chocolate Sponge Cake	Page 7 Time 2:38
Jelly Roll	Page 8 Time 6:48
Sugar Syrup	Page 9 Time 8:37
Vanilla Custard Sauce	Page 10 Time 9:56
Raspberry-Strawberry Sauce	Page 11 Time 12:20
Chocolate Coating	Page 12 Time 13:47
Hazelnut Butter Cream	Page 13 Time 15:05
Sweet Pie Crust	Page 15 Time 18:56
Les Desserts:	
Strawberry Cake	Page 18 Time 22:08
Chocolate Symphony Cake	Page 20 Time 26:58
Raspberry Mousse Cake	Page 22 Time 32:48
Lime Tart	Page 25 Time 39:16
Meringue Kugelhopf	Page 27 Time 42:30
Hazelnut Cake	Page 30 Time 47:52
Caramel Custard	Page 32 Time 52:25
Index	Page 34

Glossary

Bain-Marie: A French term for cooking in a water bath or double boiler. The ingredient or dessert is cooked or heated in a container placed over simmering water. It may also be placed over a water bath and baked in the oven. The mold containing the dessert is placed in a large pan deep enough to hold hot water midway up the side of the dessert mold.

Batter: Several ingredients blended together to make a pouring consistency.

Beat: To stir vigorously with an electrical beater or wire whisk in order to mix and incorporate air.

Blend: To thoroughly combine several ingredients.

Bowls: Use stainless steel, copper, china, or glasses containers. Avoid aluminum, as egg yolks discolor when in contact with aluminum.

Caramel: Sugar, heated until it melts and turns a light brown color.

Coat: To cover the entire surface with a thin layer of jam, sugar, or sauce.

Dissolve: To combine a solid and a liquid to form a solution, often by heating.

Dust: To sprinkle with a dry ingredient such as sugar, flour, cocoa powder, etc.

Electric Mixer: Stationery or hand held mixers may be used interchangeably. A wire whisk may be used with equal success, providing one has the stamina.

Fold: To gently blend ingredients without loss of air; usually done with rubber spatula.

Frost: To cover completely with icing or buttercream.

Garnish: A substance, such a whipped cream, sliced fruit, or mint leaves, used to embellish or decorate a dessert.

Glaze: To thinly coat with jelly or syrup in order to obtain a glossy sheen or finish.

Scald: To heat a liquid, usually milk, just to the boiling point.

Set: To cool and firm a substance, for example, the action of gelatin in cream.

Sift: To remove any lumps in dry ingredients by pouring through a fine screen or sifter.

Simmer: To boil gently.

Turn out: To remove a dessert from the mold it was prepared in.

Whip: To beat with a whisk or electric beater in order to increase volume in substances such as whipped cream or egg whites.

BAKING TIPS

1. Proper baking requires precision. If a recipe calls for 1 cup, measure it exactly. Adding a pinch of this or a dash of that is more suited to cooking than baking. A scale is recommended, though not absolutely necessary.
2. Home ovens are often widely off the mark. I recommend purchasing an oven thermometer. At L'Auberge, our ovens are calibrated monthly.
3. Have all ingredients measured and ready before beginning each recipe.
4. Fresh, high-quality ingredients always make a difference. Unless otherwise specified, use unsalted butter and all-purpose flour in the recipes.
5. La Patisserie requires time and patience to perfect. Follow each recipe step by step, and you will succeed.

Basic Recipes

CHOCOLATE SPONGE CAKE

Biscuit au Chocolate

Makes one 10 inch cake

The ingredients are:

6 large eggs, separated
1 2/3 cups sifted confectioners' sugar
4 tablespoons warm tap water
½ cup cornstarch
1/3 cup all-purpose flour
3 tablespoons powdered cocoa
½ teaspoon pure vanilla extract
Pinch of salt

Utensils:

2 mixing bowls
Electric mixer
Flour sifter
Rubber spatula
10-inch cake pan

To prepare the Cake:

Preheat the oven to 350 degrees.

Separate the eggs, making certain that none of the yolk mixes with the whites.

Sift the cornstarch, flour, and powdered cocoa.

Whip the yolks and 1 cup of the sugar at high speed for 5 minutes, until the mixture whitens and forms a ribbon. Reduce the mixer speed to low and pour in the water and vanilla. Immediately fold in the cornstarch, flour, and cocoa. Set aside.

Whip the egg whites with a pinch of salt in a separate bowl. Start at low speed; then increase speed as the whites begin to rise. Continue whipping while gradually adding the remaining 2/3 cup of sugar until the whites form soft peaks. Do not over whip.

Gently fold the yolk mixture into the whites with the aid of a rubber spatula. Pour the batter into a 3-inch deep, well- buttered and floured 10-inch cake pan.

Bake at 350 degrees for approximately 25 minutes. Test by inserting a skewer or toothpick into the cake. The cake is done if the skewer comes out clean.

Turn out the cake immediately and cool completely before using.

Hint to the home cook:

Make white sponge cake for the jelly roll omitting the 3 tablespoons of powdered cocoa; and adding 3 tablespoons of flour.

JELLY ROLL

Biscuit Roulé

The ingredients are:

1 recipe vanilla sponge cake (see Chocolate sponge cake and hint page 7)

¾ cup raspberry jelly

3 tablespoons butter

1/3 cup flour

Utensils:

2 mixing bowls

Electric mixer

Flour sifter

Rubber and metal spatula

2-10 x 14 x 5/8 inch cookie sheet pans

Preheat oven to 350 degrees.

Butter and flour the 2-10 x 14 x 5/8 inch cookie sheet pans. Prepare the vanilla sponge cake batter and pour half into each of the cookie sheets.

Bake in pre-heated oven for 7-8 minutes. Test by inserting a toothpick into the cake. When it comes out clean, the cake is done.

Turn out one of the *warm* sheets of cake onto a section of wax paper or plastic wrap. Spread the raspberry jelly, which has been melted on the stove or microwave, evenly over the cake with the aid of a spatula. While the cake is still *warm*, roll the cake over itself to form a jelly roll. Wrap and refrigerate before slicing.

Cool the other sheet of cake, and wrap to prevent drying. Use as the base of the Raspberry Mousse Cake.

Hint to the home cook:

Combine basic sponge cake with butter cream frosting (see page 13) to prepare dozens of different cakes.

SUGAR SYRUP

Sirop

Makes 1 ½ cups

The ingredients are:

½ cup sugar

1 cup water

1 tablespoon flavoring (See note below) if desired

Utensils:

1 small saucepan, 2-4 cups

Wire whisk

How to prepare:

Combine the sugar and water in a small saucepan and boil over high heat. Remove from flame and allow to cool. Stir in the kirsch, if desired. The syrup may be prepared in advance and stored, covered in the refrigerator.

Hint to the home cook:

Just about any liquor or fruit juice may be mixed with the sugar syrup and used to moisten and flavor the sponge cake.

Fruit and liquor flavors may be mixed as well as matched.

VANILLA CUSTARD SAUCE

Crème Anglaise

Makes 1 ½ quarts

The ingredients are:

2 cups milk

1 cup sugar

1/2 teaspoon grated orange rind

1/2 teaspoon lemon rind

1/2 vanilla bean split, or 1 tablespoon pure vanilla extract

6 large egg yolks

2 cups heavy whipping cream

Utensils:

3-quart stainless steel or copper saucepan

2-quart stainless steel or glass bowl

Vegetable grater

Wire whisk

Rubber spatula or kitchen spoon

Strainer

Combine the milk, sugar, orange and lemon rind, and split vanilla bean in a heavy copper or stainless steel saucepan. Scald the milk and remove from flame. Strain the milk to remove the vanilla bean and citrus rinds.

Separate the eggs. Reserve the whites for another recipe, (they may be frozen). Place the egg yolks in a bowl and whisk thoroughly. Slowly pour the hot milk into the beaten yolks, whisking constantly.

Transfer the mixture back to the saucepan. Cook over very low direct heat or simmering water, stirring constantly with a spoon or spatula until the custard just begins to boil. Remove from heat and immediately pour in the heavy cream. (If you are using vanilla extract, add it at this point.) Cool and refrigerate.

To serve:

Add Grand Marnier, 4 tablespoons, or to taste.

Hint to the home cook:

Our method of making custard sauce differs from the others who caution, "Do not boil."

If the mixture separates, whipping at high speed will reconstitute the sauce.

Use the vanilla custard sauce as a base for ice cream. Despite the many high-quality products now available, none equals those freshly made right in your own home.

For chocolate ice cream or chocolate custard sauce, add 6 ounces dark semi-sweet melted chocolate to the above recipe.

RASPBERRY-STRAWBERRY SAUCE

Coulis de Framboise

Serves 8

The ingredients are:

2 pints fresh raspberries or fresh strawberries

$\frac{3}{4}$ cup granulated sugar

2 tablespoons framboise, raspberry brandy, if desired

Utensils:

Food processor

a fine sieve

Rubber spatula

Clean the berries and place in a food processor with the sugar. Puree and strain through a fine sieve to remove the seeds. Stir in the brandy, if desired.

Hint to the home cook:

Use the same method to prepare Strawberry Sauce. Add kirsch instead of framboise. It is not necessary to strain the strawberry sauce.

CHOCOLATE COATING

Pâte a Glacer

The ingredients are:

½ cup of heavy whipped cream

6 ounces semi-sweet chocolate

1 level tablespoon corn syrup

Utensils:

1-quart stainless steel sauce pan

Wire whisk

Spatula.

Boil the cream in a heavy saucepan, add the chocolate and stir until the chocolate is completely dissolved. Do not boil again. Add the corn syrup and mix well. Set aside.

Hint to the home cook:

Cool the chocolate and store in a tightly covered container. Keep refrigerated. Melt, but do not boil before using again.

HAZELNUT BUTTER CREAM

Crème au Beurre aux Noisettes

Frosting for 2 cakes

For the Hazelnut Butter:

1 3/4 cups shelled hazelnuts, approximately 1/2 pound

4 tablespoons vegetable oil

For the basic Butter Cream:

1 cup milk

2 cups sugar

5 sticks butter, (1 1/4 pounds)

3 whole eggs

Utensils:

Small sheet pan, approximately 12 x 14 inches

Kitchen towel

Heavy 2-quart saucepan

Mixing bowl

Electric mixer

Rubber spatula

Metal spatula

To prepare the Hazelnut Butter:

Preheat the oven to 400 degrees.

Spread the hazelnuts in one layer on a sheet pan, and toast in the oven until the skins blister and darken, about 8 to 10 minutes. Be careful not to over toast because the hazelnuts will become bitter and dark.

Place the hazelnuts and oil in a food processor fitted with a steel blade. Process to a course paste, about 3 to 4 minutes. Stop the processor once or twice to scrape down the sides with a spatula. Be certain there are no large nut pieces remaining in the hazelnut butter. Once a course paste (butter) is achieved, set aside.

To prepare the basic Butter Cream:

Combine the milk and sugar in a copper or stainless steel sauce pan. Add 1 stick of butter, cut into cubes. Mix to thoroughly combine ingredients. Place over high heat and bring to a boil, stirring occasionally. Remove from heat.

Stabilize a stainless steel mixing bowl by placing a damp kitchen towel under the bowl. Place the eggs in the stainless steel bowl and beat with a wire whisk.

Slowly pour the hot liquid from the sauce pan into the bowl of beaten eggs, whisking constantly so not to curdle the eggs. Pour mixture back into sauce pan and place over high heat. Return to a boil, whisking constantly.

Transfer to electric mixer bowl, whip on high speed for 5 minutes to aerate and cool down mixture. Reduce speed to low and add remaining 4 sticks of softened butter, one stick at a time until completely blended.

Resume whipping on high speed for 7 to 10 minutes until the buttercream is fluffy and has a spreadable consistency.

To complete the Hazelnut Butter Cream:

Scrape the hazelnut butter into the buttercream. Whip on high speed for 1 minute. Frosting is now ready to spread.

SWEET PIE CRUST

Makes two 11-inch pie crusts

The ingredients are:

1 ½ sticks unsalted butter
1/3 cup confectioners' sugar
1 ¾ cups all-purpose flour
½ cup powdered almonds (almond flour)
pinch of sea salt
½ teaspoon vanilla extract
1 egg

Have all ingredients measured and ready.

Utensils:

11 inch pie (tart) shells
Electric mixer
Flat whip or dough hook attachment
Spatula, metal
Rolling pin
Plastic wrap

To mix the dough:

Use an electric mixer with a flat whip or dough hook on low speed. Blend slightly softened butter (cut into pieces) with confectioners' sugar, flour, powdered almonds and salt. Blend just long enough to thoroughly combine ingredients.

Still on low speed, add the whole egg and vanilla extract. Process only long enough to blend the ingredients. Do not over whip.

Scrape the dough onto a sheet of plastic wrap, form dough loosely into a ball, wrap and refrigerate overnight. Allowing to rest overnight makes a flakey crust. Take out ½ hour before rolling.

To roll out the dough:

Roll out the dough on a floured work surface to approximately 1/8 inch thickness. If the dough sticks to the rolling pin, sprinkle dough with flour. Use a metal spatula to remove rolled dough from the work surface. Roll dough around the rolling pin and transfer to the pie shell. Line the pie shell, pressing in the dough evenly. Roll the pin over top edges of the mold to cut off the excess dough.

This dough is delicate and may break when rolling or lining pie shell. Press small pieces of dough into any tears.

To bake:

It is not necessary to prick the bottom of the pie with a fork before baking. Simply bake in a 375 degree oven for 15-20 minutes or until light brown. Allow to cool before filling.

Hint to the home cook:

Almond flour is made by grinding whole blanched almonds in a food mill or food processor into a course meal.

The dough will keep several days in the refrigerator if well wrapped. You may prepare the dough ahead and freeze it. Defrost in the refrigerator for 24 hours before using.

Les Desserts

STRAWBERRY CAKE

Gâteau aux Fraises

Serves 16

- 1 recipe chocolate sponge cake, (see page 7)
- 1 recipe sugar syrup, (see page 9)
- 1 recipe strawberry sauce (Coulis de Fraises), (see page 11)

Whipped cream frosting:

- 2 pints fresh strawberries
- ½ teaspoon unflavored gelatin
- 2 tablespoons water
- 3 cups heavy whipping cream
- 6 tablespoons granulated sugar
- 2 tablespoons kirsch (optional)
- 1 cup chocolate shavings

Utensils:

- Small saucepan (2-cup)
- Small bowl (1-quart)
- Mixing bowl and electric mixer
- Long serrated knife, 8-10 inches
- Potato peeler
- Food processor

To assemble the cake:

Wash the strawberries in cold water. Be sure to lift the berries out of the bowl of water, leaving the grit behind. Cap the berries and thickly slice them vertically. Place in a bowl and stir in 3 tablespoons of sugar. Set aside.

Reserve 17 whole berries.

Sprinkle the gelatin over the 2 tablespoons of water in a small saucepan; stir to mix. Let stand 5 minutes to soften. Heat over a very low flame, stirring constantly, just until the mixture clears and gelatin is dissolved.

Whip the heavy cream in a chilled bowl with the electric mixer. Reduce speed to low and add the remaining 3 tablespoons of sugar and the dissolved gelatin. Chill.

Cut the chocolate sponge cake into 3 layers horizontally with the serrated knife.

Add the kirsch to the sugar syrup, if desired.

Place one layer on a serving dish and moisten evenly with one-third of the syrup, using a pastry brush. Cover with a ½ inch layer of whipped cream. Evenly distribute half of the prepared sliced strawberries over the whipped cream.

Place a second layer on the top of the sliced berries and repeat the previous step.

Moisten the last layer of the cake with the remaining syrup and place it moistened side down, on top of the second layer.

Frost the cake, top and sides, with the remaining whipped cream. Chill while preparing the chocolate shavings.

To make the Chocolate Shavings:

Scrape the long side of a bar of dark semi-sweet chocolate with a potato peeler. If the chocolate is slightly warm, this will produce curls. If the chocolate is too cold, small shavings will be produced.

Press the chocolate shavings around the sides of the cake.

Arrange the whole berries around the top edge of the cake and decorate the center with one whole and one sliced strawberry. Garnish with fresh mint leaves, if available.

Chill the cake from 1 to 2 hours before serving.

To serve:

Complement each serving with one ounce of the strawberry sauce.

Hint to the home cook:

This recipe may also be prepared using raspberries or blackberries.

Suggested wine:

Château Raymond-Lafon Sauternes

This tiny property is owned by Jean-Pierre Messlier, cellar master at *Château Yquem*. He uses the traditional blend of 80% Semilion and 20 % Sauvignon Blanc.

CHOCOLATE SYMPHONY CAKE

La Symphonie au Chocolat

Serves 16

For the mold:

1 loaf pan, 2 quart, 9 ¼ x 5 ¼ x 2 ¾ inches
3 tablespoons apricot jelly
1 recipe chocolate sponge cake (see page 7)
1/2 recipe sugar syrup (see page 9)
1 tablespoon dark rum, optional

For the Chocolate Mousse:

6 ounces dark semi-sweet chocolate
1 ½ cups heavy whipping cream
2 tablespoons dark rum, optional

For the White Chocolate Mousse:

6 ounces white chocolate
1 1/2 cups heavy whipping cream
2 tablespoons white rum (or crème de cocoa), optional
½ teaspoon unflavored gelatin
2 tablespoons of water

To frost the cake:

1 basic recipe Chocolate Coating (see page 12)

Utensils:

Small saucepan
Pastry brush
2-quart loaf pan
2 2-quart bowls
2 mixing bowls
Electric mixer
Rubber spatula
Metal spatula
Pastry bag with small star tube

To prepare the mold:

Soften the apricot jelly by heating in a small saucepan or in a cup in the microwave oven. Brush the inside of the loaf pan with the warm jelly.

Cut a 1/2 inch layer off of the top of the chocolate sponge cake with a serrated knife. (Wrap and freeze the remaining cake, or make a two-layer version of the strawberry cake (see page 18). Measure and cut a rectangular piece of cake the size of the loaf pan and line the bottom with it.

Flavor the sugar syrup with the tablespoon of rum, if desired.

Using a small pastry brush, evenly coat the sponge cake with the syrup. Chill the mold while preparing the mousses.

To prepare the Mousses and assemble the Cake:

Whip both batches of cream, keeping them separate, and refrigerate.

The Chocolate Mousse:

Melt the 6 ounces of dark chocolate in a mixing bowl over boiling water or double boiler. Heat only until the chocolate is very soft.

Fold the tepid dark chocolate into one batch of the whipped cream with a rubber spatula, and add the 2 tablespoons of rum, if desired. Remove the prepared mold from the refrigerator and evenly cover the bottom half of the mold with the mousse.

The White Chocolate Mousse:

Melt the white chocolate in a bowl over simmering water or in a double boiler.

While the chocolate is melting, sprinkle the gelatin over the 2 tablespoons of water in a small saucepan; stir to mix. Let stand 5 minutes to soften. Warm over low heat, stirring constantly, just until the mixture clears and the gelatin is dissolved.

Fold into the remaining batch of whipped cream. Stir the dissolved gelatin and rum, if desired, into the melted white chocolate and spread over the dark chocolate mousse, filling the mold.

Cover with plastic wrap and freeze at least 6 hours or overnight.

To finish the cake:

Remove the mousse cake from the freezer. Gently heat the bottom and sides of the mold by either dipping into hot water or warming it with a hair dryer. Turn out the cake onto a plate, then invert on serving platter, sponge cake side down.

Pour the warm chocolate coating down the middle of the cake and spread evenly with a metal spatula to cover the top and sides. Use a fork to make decorative zigzag patterns in the soft chocolate coating. Allow the frozen cake to thaw for 1 hour at room temperature. Refrigerate until 1/2 hour before serving. You may decorate the rim of the cake with whipped cream, before serving.

To serve:

Place a slice of cake on a serving plate and spoon 2 to 3 tablespoons of chocolate custard sauce (see page 10) or raspberry sauce (see page 11) around each slice.

Hint to the home cook:

The mousse cake may be prepared in almost any shape. This recipe fills a 2-quart mold.

The easiest and fastest straight chocolate mousse may be prepared by simply mixing melted dark chocolate with whipped cream, as per the recipe.

Suggested wine:

Karly Orange Muscat

Produced in the warmer Sierra foothills of Northern California, this wine has floral hints of orange blossoms and delicate sweet flowers.

RASPBERRY MOUSSE CAKE

Le Gâteau au Parfum D'Alsace

Serves 16

For the mold:

1 recipe White Sponge Cake, 1 sheet of cake, 1 Jelly Roll, (See page 8)
½ recipe sugar syrup (see page 9)
1 flan ring or cake pan (2-quart), 10 x 1 ¾ inches
2 tablespoons raspberry jelly
1 pint fresh raspberries

For the Mousse:

1 ⅓ cups fresh raspberry puree, approximately 1 ⅓ pints.
1 ½ tablespoons unflavored gelatin
¼ cup water
2 tablespoons raspberry brandy, optional
½ cup sugar
2 cups whipping cream

For the Glaze:

¾ cup raspberry jelly
2 tablespoons water

To garnish:

1 recipe of the basic Raspberry Sauce (see page 11)

Utensils:

Small sauce pan
Pastry brush
Flan ring or cake ring (2 quart), 10 x 1 ¾ inches
Serrated edge knife or slicer
Mixing bowl
Electric mixer
Rubber spatula
Small wire whisk
Pastry bag with star tube

To prepare the mold:

Heat the 2 tablespoons of raspberry jelly to soften. (Place in a coffee cup and warm in microwave). Brush the inside and bottom of the mold or pan with the jelly.

Measure and cut a circle of cake the size of the mold and pan. Line the bottom of the mold or pan with the cut cake circle. If using a flat ring, place the ring on a large platter;

Split the chilled jelly rolls in half lengthwise. Place the 2 halves left to right in front of you. Slice ¼ inch thick cross sections and line them side-by-side around the inside of the mold (sides only and not bottom). You will need 15-17 slices depending of the width of the jelly roll. Some jelly roll will remain, enjoy with ice cream.

Flavor the sugar syrup with raspberry brandy or liquor, if desired.

Using a small pastry brush, moisten the circle of the sponge cake with the syrup. Some sugar syrup will remain.

Cover the sponge cake with a pint of freshly raspberries. Chill while preparing the mousse.

To prepare the mousse:

Puree 3 pints of raspberries (for mousse and sauce) in a food processor or blender. Strain through a fine sieve to remove the seeds. Approximately 4 cups of puree should remain. Measure out 1 1/3 cups of the puree and refrigerate the remainder for the sauce.

Sprinkle the gelatin over the water in a small saucepan; stir the mix. Let stand 5 minutes to soften. Warm over a low flame, stirring constantly, just until the gelatin is dissolved and the mixture clears.

Stir the dissolved gelatin, 1/2 cup of sugar, and raspberry brandy into the 1 1/3 cup of puree. Set aside.

Whip the heavy cream. Slowly fold the prepared raspberry puree into the whipped cream. Fill the prepared mold with the cream mixture, Cover with plastic wrap and freeze at least 6 hours, preferably overnight.

To finish the mousse cake:

Remove the frozen mouse cake from the mold by lightly heating the side (and bottom if using a cake pan) a hair dryer can be used. Turn out the mousse cake on a plate, then invert to your serving plate, cake side down.

Combine the 3/4 cup of raspberry jelly and 2 tablespoons of water in a small saucepan. Bring to a broil, whisking thoroughly to dissolve completely. (if the jelly appears too thick, add more water).

Pour the warm jelly on the frozen cake and spread evenly with a spatula to form a glaze

Allow the cake to stand at room temperature for 1 hour to thaw; then refrigerate until 1/2 hour before serving.

Decorating the mousse cake with a pastry bag:

Garnish top (each slice) with whipped cream and a whole raspberry, and a fresh mint leaf, if available.

To serve:

Coat the bottom of each serving plate with 2 to 3 tablespoons of raspberry sauce. Place a slice of cake in the center of each plate.

Hint to the home cook:

You may use either raspberry brandy or raspberry liquor in this recipe.

Suggested wine:

Bonny Doon Vineyard Framboise

An assembly of Northern Washington State raspberries, macerated in grape neutral spirits, producing a pure essence of berry.

LIME TART

Tarte au Citron Vert

Serves 10

The ingredients are:

1 11-inch baked sweet pie crust (see page 15)
3 limes
2 whole eggs
3 egg yolks
1 1/3 cups confectioners' sugar
1 stick unsalted butter
½ cup heavy whipping cream

Utensils:

Pie pan
Vegetable grater
Juice press
Mixing bowl
Electric mixer
Small saucepan (1-quart)
Rubber spatula

Preheat the oven to 375 degrees.

Bake the sweet pie crust.

To prepare for the batter:

While the pie crust is baking, finely grate the rinds of the 3 limes. Cut the lime in half and press to obtain the juice and whisk thoroughly.

Melt the butter in a small saucepan or in a microwave oven. Remove from heat and stir in the grated rind and lime juice.

Whip the whole eggs, egg yolks, and sugar with an electric mixer on high for 5 minutes. The mixture will whiten and ease in volume.

Reduce the mixer speed to low. Pour the cream and the melted butter into the egg and sugar mixture. Whip a few seconds, just enough to blend completely.

To bake the Tart:

Immediately, fill with the batter and place the prebaked pie shell in the oven. Bake for approximately 20 minutes, until the custard is set and lightly browned

Allow the tart to cool before serving. Serve plain or with whipped cream.

Hint to the home cook:

Try a lemon or orange tart using same procedure.

A deep 9-inch pie shell may also be used.

The baking ovens at *L'Auberge* are calibrated monthly. Many home ovens are wildly off the mark. I recommend a separate oven thermometer to ensure accurate baking temperatures.

Dust the edge of the lime tart with confectioners' sugar.

Suggested wine:

Clos de Bourg Vouvray (Moelleux)

This property is owned by the Mayor of Vouvray, Gaston Huet. His *Moelleux Vouvray* is a luscious, rich and full- wine with excellent acidity.

MERINGUE KUGELHOPF

Kugelhopf en Neige Vanillé

Serves 10

The mold:

1 8-cup Kugelhopf, Turkish tirban (a fluted tube pan),
or 10-inch bundt pan.

Softened unsalted butter (2 tablespoons)

¾ cup granulated sugar

2 tablespoons toasted sliced almonds

For the Meringue:

1/3 cup raisins

2 tablespoons kirsch, optional

½ teaspoon unflavored gelatin

2 tablespoons water

12 egg whites

Pinch of salt

1 ¼ cups sugar

1 tablespoon grated orange rind

1 tablespoon grated lime rind

1 tablespoons grated lemon rind

2 rounded teaspoons finely chopped candied fruit

For the Caramel Glaze:

½ cup sugar

½ cup water

For the Garnish:

Kiwi fruit

Vanilla custard sauce (see page 10)

3 tablespoons kirsch, optional

Utensils:

8-cup Kugelhopf mold or 10 inch bundt pan

Pastry brush

Small saucepan (2-cup)

Vegetable grater

Mixing bowl

Electric mixer

Roasting pan approximately 12 x 10 x 3 inches

Preheat the oven to 300 degrees.

For the Meringue:

Finely chop the raisins and combine, if desired, with the kirsch to macerate overnight.

For the Mold:

Generously, butter and sugar the kugelhof mold. Sprinkle the almonds around the bottom of the mold.

Sprinkle the gelatin over the water in a small saucepan; stir to mix. Let stand 5 minutes to soften. Heat over very low flame, stirring constantly, just until the mixture clears and the gelatin is dissolved.

Whip the egg whites and pinch of salt with an electric mixer at medium-high speed, just until soft peaks form. Add the sugar a few tablespoons at a time, and continue whipping until the meringue forms stiff, glossy peaks. Do not over beat.

Reduce to slow speed and add the raisins with kirsch, orange, lemon, and lime rinds, candied fruit, vanilla and the dissolved (cooled) gelatin. Fold in only until blended.

Scrape the mixture out of the bowl and into the prepared mold. Cut through the meringue with the spatula to break up any air bubbles; smooth the top. Place the mold in a large deep pan and put the 2 pans on the bottom shelf of the oven.

Place a piece of foil over the top of the mold to prevent the meringue from browning. Pull the shelf out a little; pour boiling water into the large pan until it reaches 3 to 4 inches up the side of the Kugelhof mold.

Bake for approximately 1 hour at 300 degrees, or until a cake tester inserted into the meringue comes out clean.

Remove the pan from the water bath. Allow the Kugelhof to cool in the mold for 1/2 hour.

Invert a serving platter on the Kugelhof and flip over to turn out the meringue. Refrigerate for 2 hours before glazing.

To prepare the Caramel Glaze:

Combine the 1/2 cup of sugar and 1/2 cup of water in a small saucepan. Cook over high heat, shaking the pan occasionally, until the sugar melts and caramelizes to a golden brown. Watch carefully, as the difference between golden brown and burned is a matter of seconds. The caramel will continue to cook in the pan even after it has been removed from the heat.

Immediately, pour the caramel directly from the pan around the top of the Kugelhof. The caramel will run down the sides coating the surface of the meringue.

To serve:

Garnish with the sliced kiwi fruit, if desired. Cut into serving slices by bringing a knife blade down on the caramel glaze with a quick chopping stroke, then slicing the meringue. Place each slice on a serving plate and surround with vanilla custard sauce (see page 10).

Hint to the home cook:

A low baking temperature, 300 degrees, is critical to the success of this dessert. If the temperature is too high, the meringue will rise too quickly during baking and fall after cooling.

Glaze the Kugelhopf up to 2 hours before serving, but do not refrigerate as the caramel will "weep."

Suggested wine:

Jean Klack Gewurtztraminer Vendanges Tardives

This late harvest wine from Alsace is fragrant, rich and full-bodied, yet finishes dry.

HAZELNUT CAKE

Gâteau aux Noisettes

Serve 16

For the mold:

2 tablespoons butter
½ cup flour
1 10-inch cake pan

For the cake:

1 recipe Hazelnut Butter Cream (see page 13)
10 eggs
3 ¾ cups shelled toasted hazelnuts, (1 pound)
2 cups sugar
Pinch of salt
1 tablespoon pure vanilla extract

To assemble the cake:

½ recipe Hazelnut Butter Cream (see page 13)
1 cup toasted slivered almonds
½ cup chocolate coating (see page 12), optional, to decorate the cake

Utensils:

Small sheet pan or cookie sheet
Food processor
2 small bowls (2-cup)
2 mixing bowls
Electric mixer
Rubber spatula
1 cake pan, 10 x 2 ¾ inches

To prepare the Cake:

Preheat the oven to 450 degrees.

Butter and flour the cake pan

Remove the skins of the hazelnuts as in the hazelnut frosting recipe (see page 13). Grind the cooled hazelnuts into a meal with a food processor or food mill. (If using a processor, be careful not to over process the nuts into a paste. Grind them in 2 or 3 batches).

Separate the eggs, making certain that none of the yolk mixes with the whites.

Whip the yolks and 1 cup of the sugar on high speed for 5 minutes, until the mixture whitens and forms a ribbon. Reduce speed to low. Add the vanilla and the ground hazelnuts. Mix a few moments to blend well. Set aside.

Whip the egg whites with a pinch of salt in a separate bowl. Begin at medium speed; then increase speed as the whites begin to rise. Continue whipping while gradually adding the remaining cup of sugar. Whip until the egg whites form soft peaks. Do not over whip.

Fold the yolk mixture into the whites with the aid of a rubber spatula. Pour the batter into the prepared cake pan.

Bake at 450 degrees for 10 minutes; then reduce the temperature to 300 degrees for an additional 40 minutes. Check the cake periodically. If the cake browns too rapidly, cover with foil. Test by inserting a skewer or toothpick into the cake. If the skewer comes out clean, the cake is done. Remove cake from the oven and let stand for 20 minutes before turning out.

To frost the cake:

Cut the completely cooled cake in half horizontally. Place one half on a platter and cover with 1/3 of the hazelnut butter cream. Place the second layer on top of the frosted half. Frost the cake, top and sides, with the remaining buttercream.

Press the slivered almonds around the outside of the cake.

If desired, decorate the top of the cake with warm chocolate coating, using a pastry tube or paper cone.

Chill the cake for a minimum of 1 hour.

To serve:

Take the cake out of the refrigerator 1/2 hour before serving. Garnish with whipped cream, if desired.

Serve plain or with chocolate custard sauce (see page 10)

Hint to home cook:

Roast and skin all the hazelnuts (for cake or frosting) together. Prepare the hazelnut meal for the cake and then make the hazelnut butter in the food processor.

Suggested wine:

Billecart-Salmon Brut Rose Champagne

A light salmon colored champagne with a faint aroma of strawberries. Elegant and flavorful.

CARAMEL CUSTARD

Crème Caramel

For the molds:

12 4-ounce ramekins
1 cup sugar
½ cup water

For the Custard:

4 cups milk
2/3 cup sugar
1 tablespoon grated lemon rind
1 tablespoon grated orange rind
1/3 vanilla bean, split, or 1 tablespoon pure vanilla extract
½ teaspoon each of Kirsch and Grand Marnier, optional
Pinch of Salt
6 whole eggs

Utensils:

12 4-ounce ramekins
Small saucepan (2-cup), copper or stainless
2 quart stainless or glass bowl
Vegetable grater
Wire whisk
Roasting pan, approximately 10 x 20 x 2 ½ inches

Preheat the oven to 350 degrees.

To prepare the molds:

Combine the sugar and water in a small saucepan. Place over high heat and boil to a light caramel. Immediately, pour the caramel into the dry ramekins to coat the bottom of each. Evenly divide the caramel between the 12 molds. Set aside.

To prepare the Custard:

Combine the milk, sugar, vanilla bean, and lemon and orange rind in a saucepan. Place over high heat and bring to the boiling point, to scald. Remove from heat. Beat the eggs, add salt, whisk with a wire whisk in a stainless steel or glass bowl.

Slowly strain the scalded milk into the beaten eggs, while whisking. (Adding the hot milk too rapidly will curdle the eggs). If using vanilla extract, add it at this point. Whisk in the kirsch and Grand Marnier, optional.

Set the prepared ramekins into a roasting pan. Fill the ramekins with the custard mix. Pour hot water into the roasting pan to a level halfway up the sides of the ramekins.

Carefully, place the roasting pan in the preheated oven and bake for about 20 minutes, until the custards are set. Test for doneness by inserting a small knife into one of the custards. The custards are ready if the blade comes out clear.

Remove from the oven and lift the ramekins out of the water bath and cool to room temperature. Refrigerate to chill completely before serving.

To serve:

Run a knife around the edge of the ramekins. Invert a small serving plate over the mold and turn over. Lift the mold.

Suggested Brandy:

Pierre Sorrel William Pear Brandy

A classic *eaux-de-vie*. This clear pear brandy is extremely aromatic, potent and robust.

Index

Almond:

- Flour, 15
- Roasting, 13

Butter Cream:

- Basic, 13
- Frosting, 31
- Hazelnut, 13

Cake:

- Chocolate Symphony, 20
- Hazelnut, 30
- Raspberry Mousse, 22
- Sponge, 7
- Chocolate/Vanilla, 8
- Strawberry, 18

Caramel:

- Custard, 32
- Glaze, 27

Chocolate:

- Coating, 12
- Custard Sauce, 10
- Dark Mousse, 21
- Sponge Cake, 7
- Shavings, 19
- Symphony Cake, 20
- White Chocolate Mousse, 21

Coating:

- Chocolate, 12
- Jelly
 - Apricot, 20
 - Currant, 20
 - Raspberry, 8

Cream:

- Hazelnut Butter, 13

Crust:

- Sweet Pie, 15

Custard:

- Caramel, 32
- Chocolate Custard Sauce, 10
- Vanilla Custard Sauce, 10

Flour:

Almond, 16
Hazelnut, 30

Frosting:

Strawberry, 18
Hazelnut, 13

Glaze:

Caramel, 27

Hazelnut:

Butter Cream, 13
Cake, 30
Flour, 31
Frosting, 13
Roasting, 13

Ice Cream:

Chocolate, 10
Vanilla, 10

Jelly:

Coating, 22
Roll, 8

Kugelhopf:

Meringue, 27

Lemon:

Tart, 26

Lime:

Tart, 25

Meringue :

Kugelhopf, 27

Mousse:

Dark Chocolate, 20
Raspberry, 22
White Chocolate, 20

Orange:

Tart, 26

Raspberry:

Mousse Cake, 22
Mousse, 22
Sauce, 11

Roll:

Jelly, 8

Roasting:

Hazelnuts, 13

Almond, 13

Sauce:

Chocolate Custard, 10

Raspberry, 11

Strawberry, 11

Vanilla Custard, 10

Strawberry:

Cake, 18

Frosting, 18

Sauce, 11

Sweet Pie Crust, 15

Sugar Syrup, 9

Syrup:

Sugar, 9

Tart:

Lemon, 26

Lime, 25

Orange, 26

Vanilla Custard Sauce, 10

White Chocolate Mousse, 20