

# WINTER COLLECTION



## Coeur à la Crème With Strawberry Sauce

PREP TIME: 10 MINS    COOK TIME: 35 MINS    SERVES: 4-6

### Ingredients

- 44 ounces (115g) cream cheese, at room temperature
- 1 cup (235ml) cold heavy cream
- 1/3 cup powdered sugar (1 1/2 ounces; 45g)
- 1 tsp Vanilla paste
- 1/2 teaspoon lemon zest
- 8 ounces (225g) frozen whole strawberries
- 1/4 cup (60ml) water
- 3 tablespoons (45g) sugar
- 1/2 teaspoons lemon juice

### Directions

1. Prepare Coeur à la Crème mold by lining it with a layer of paper towel or damp cheesecloth. Use a pastry brush to lightly brush the bit of cheesecloth or paper towel that touches the bottom and sides of the mold with water. This will allow you to nestle the cheesecloth or paper into the shape of the heart more easily.
2. In a stand mixer fitted with the whisk attachment, beat cream cheese on medium speed until light and fluffy, about 1 to 2 minutes. With mixer on medium-low speed, gradually add in a third of the heavy cream; whisk until smooth and combined, stopping to scrape down sides as needed. Gradually add remaining cream; increase speed to medium and whisk until just before the mixture looks like whipped cream. Add powdered sugar, vanilla paste, and lemon zest and whisk until the mixture resembles whipped cream.
3. Add cream cheese mixture into prepared mold, spreading in an even layer. Fold the excess cheesecloth or paper towel over the top, and set the mold on a rimmed baking sheet to catch the liquid that will drain out. (If your mold doesn't have feet to keep it raised, place mold on a wire rack to keep it suspended over the baking sheet.) Chill in refrigerator overnight.
4. To make the sauce, combine strawberries, water, sugar, and lemon juice in a medium saucepan over high heat, and simmer for 10 to 12 minutes, stirring occasionally, or until the sugar is dissolved and the strawberries are soft.
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6. Use an immersion blender, or a regular blender, to puree the sauce. Strain it through a fine-mesh sieve, and loosely cover. Chill until cold.
7. Invert the mold into individual, shallow bowl. Pour about 1/3 to 1/2 cup strawberry sauce around the outside, so the heart is floating in a pool of red sauce. Serve immediately with any extra sauce, or reserve sauce for another use.