

COEUR AU FROMAGE

A modern version of the delicate dessert, *Coeur à la Crème*.

TO PREPARE: 20 MIN. TO CHILL: 2-3 HRS.

- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 cups cream-style cottage cheese, sieved
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- ½ cup whipping cream
- 7 sugar wafers, crushed (about ¼ cup crumbs)
- ¼ cup grated toasted blanched almonds

1. Lightly oil a shallow 1-qt. heart-shaped pan with salad or cooking oil (not olive oil); set aside to drain.
2. Pour water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften. Dissolve completely by placing cup over very hot water.
3. Mix together the cottage cheese, sugar, salt, lemon peel, lemon juice, vanilla extract, and whipping cream. Stir gelatin and blend it into the cheese mixture; beat until smooth. Turn into the prepared pan. Sprinkle top evenly with a mixture of the wafer crumbs and almonds; press lightly. Chill until set, 2 to 3 hrs. If desired, let stand overnight to allow flavors to blend.
4. When ready to serve, unmold onto a chilled plate. Garnish with fresh, ripe raspberries.

About 6 servings

MOLDED STRAWBERRY CRÈME

TO PREPARE: 15 MIN. TO CHILL: 4 HRS.

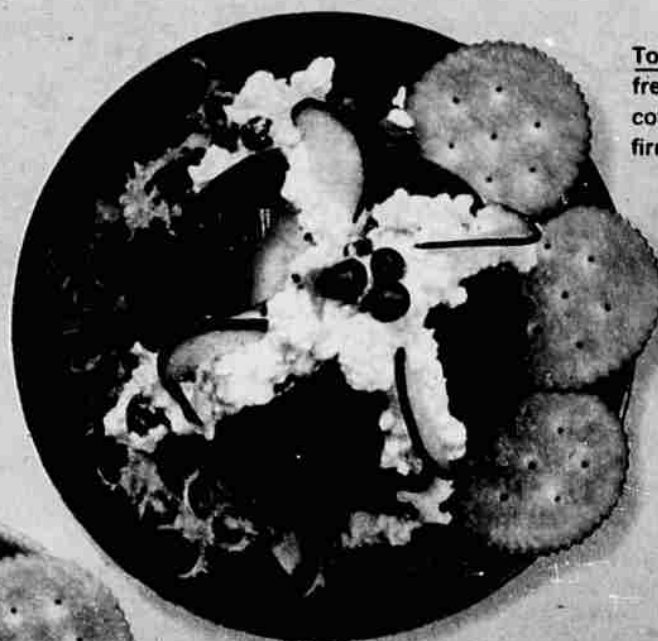
- ½ cup drained, frozen sliced strawberries (reserve ½ cup sirup)
- 1 6-oz. pkg. strawberry-flavored gelatin
- ½ cup sugar
- ¼ teaspoon salt
- 2 cups hot water
- ½ cup cold water
- 1 cup whipping cream

1. Combine the gelatin, sugar, and salt in a bowl; add hot water and stir until completely dissolved. Mix in the cold water and reserved strawberry sirup. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir gelatin mixture frequently.
2. Lightly oil a 5-cup fancy mold with salad or cooking oil (not olive oil); drain.
3. When gelatin mixture is of desired consistency, add the whipping cream and beat with a rotary beater until just blended. Mix in the strawberries. Turn into prepared mold. Chill until set, about 4 hrs.
4. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. Repeat, if necessary.)

About 8 servings



Shrimp in Avocado:
Cool sprigs of watercress set off jumbo shrimp in an avocado half.



Tomato Blush: Chopped fresh vegetables in creamed cottage cheese nestled between firm tomato wedges.



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