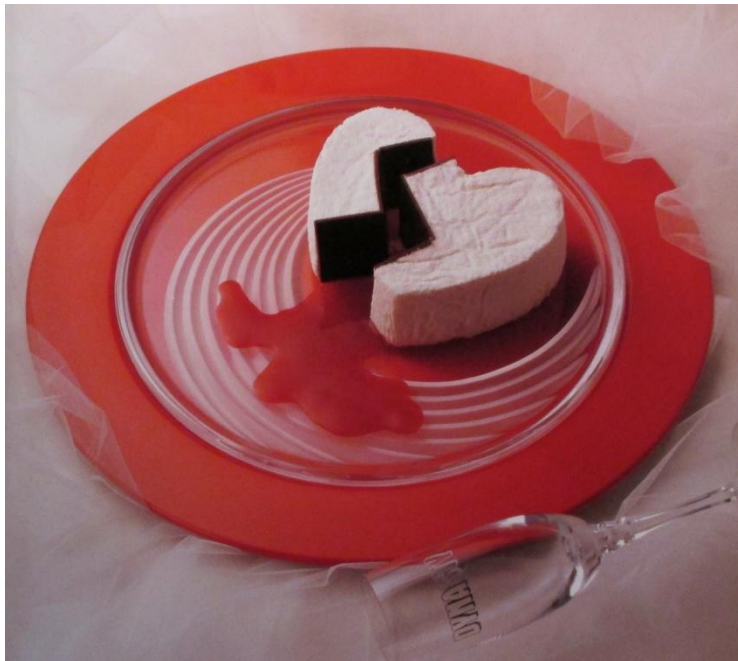


From The Heart



A recipe in three parts...Chocolate Tiles, Raspberry Sauce, Coeur a la Creme

Chocolate Tile:

Small amount of vegetable oil
8-9 oz. dark chocolate
Cookie Sheet or Sheet Cake Pan (small sheet size)

Smear the back of the pan or sheet with the oil. Top it with a pan sized sheet of parchment paper, so it clings to the pan (but no oil on top). Be sure the parchment is flush to the pan back.

In a bowl over a saucepan filled $\frac{1}{4}$ up with simmering water melt the chocolate. Whisk until smooth. Scrape smoothed warm chocolate onto the parchment. With a metal pastry spatula, spread the chocolate in a smooth layer across the entire sheet back (slightly less than $\frac{1}{8}$ " thick). Let cool.

With an X-Acto knife cut 2 strips of chocolate tile with a width equal to the DEPTH of the mold (i.e. if the mold is 5" inches deep, cut the strips 5" wide) and the length, several inches longer. Cut the strips into 3 unequal sizes (to mimic the broken heart sections (for both sides).

Raspberry Sauce

4 oz Robert Lambert's Raspberry Champagne Jelly
2 tablespoons of water

Blend over a low heat in a small saucepan until a light syrupy sauce consistency is achieved. The complex flavors of the jelly are not affected by the water.

Coeur a la Crème

8 oz cream cheese
8 oz cottage cheese
1/3 cup powdered sugar
1 tablespoon vanilla extract
3 tablespoons of Amaretto liqueur
1 cup heavy cream

Pinch cream cheese in small bits into food processor with cottage cheese, powdered sugar, vanilla and Amaretto. Pulse 6 – 8 times, then run on blend until mixture is fairly smooth, but still grainy.

With a bowl & mixer whip heavy cream to stiff peak stage. Scrape the cheese mixture into the bowl with the whipped cream.

Use ONE of the following: 1) regulation coeur a la crème mold (heart shaped), 2) a heart shaped pan you can punch holes in, 3) a heart shaped throw-away (recyclable) aluminum cake pan.

Wet a double thickness spread of cheesecloth, squeeze off excess moisture and line the heart-shaped mold of your choice with it.

Fill a piping bag with the Couer al la Crème mixture. Stand the chocolate tiles up in the mold as shown in the picture to make sure they achieve the "break" look (keep the tiles cool...don't melt them). Now, with the bag, pipe in the Couer a la Crème right up to the standing chocolate tiles on either side of the "crack". Pipe in remaining amount evenly on either side of "the crack" (what will be the crack). Fold excess cheesecloth over the filled mold. Place mold on metal rack over a pan to drain. Refrigerate at least 24 hours.

To unmold, peel back cheesecloth from the surface, invert a plate over the top and turn both over. Remove mold and cheesecloth. Slip a knife into the slight space between the chocolate tiles on each side of the crack. Scoot the two halves apart to open the break. Pour raspberry sauce into the break and pool it around the heart (the remainder of the sauce can be served from a side pitcher).