

White Chocolate Coeur à la Crème

For the Cream Hearts

8 ounces cream cheese
4.4 ounces white chocolate
1¼ cups confectioners' sugar
1¾ cups heavy cream
2 teaspoons vanilla

For the Raspberry Coulis

12 ounces raspberries
½ cup sugar or to taste
2 teaspoons lemon juice
2 tablespoons brandy or framboise

For the Cream Hearts

Bring the cream cheese to room temperature.

Cut and dampen 8 pieces of cheese cloth large enough to fit eight ½-cup ramekins or heart molds, leaving some overhang. Line the ramekins with the damp cheesecloth pieces.

Melt the white chocolate in a small saucepan over, but not in, simmering water. Stir the chocolate constantly, and be vigilant because it can burn easily. Remove from the heat.

In a large bowl, beat the cream cheese with an electric mixer until it is very smooth. Gradually sift in and beat in the confectioners' sugar until well incorporated. Beat in ¼ cup of the heavy cream, plus the melted white chocolate. Place the bowl over, not in, simmering water, and continue to beat it until the mixture is warm and the confectioners' sugar loses its raw taste. Let the mixture cool completely, then beat in the vanilla.

Taste the mixture to be certain there are no lumps of cream cheese. If there are, force the mixture through a sieve.

Beat the remaining 1½ cups of heavy cream in a chilled bowl until stiff peaks are formed. Stir ⅓ of the whipped cream into the cooled cream cheese mixture. Carefully fold in the remaining whipped cream.

Spoon the mixture into the prepared ramekins, and fold the overhanging cheesecloth over the tops. Gently press the mixture into the ramekins with the back of a spoon. Chill the cream hearts for at least 8 hours or overnight until they are set.

Unfold the overhanging cheese cloth, and gently pull the cream hearts from the ramekins by the overhang. Invert the cream hearts onto attractive serving plates, and carefully remove and discard the cheesecloth.

For the Raspberry Coulis

Place the raspberries, the sugar, lemon juice, and the brandy in the bowl of a food processor. Process until very smooth. Force the purée through a sieve to remove the seeds.

Spoon the raspberry coulis around each cream heart, and decoratively spoon some over the tops.