

Napoleon of Goat Cheese and Raspberries



Executive Chef Edward Lake
Chakra Restaurant
W. 144 Rt. 4 East
Paramus, NJ 07652
201-556-1530

Fresh raspberries, available year round, add elegance to any dessert. Their gentle fragrance, delicate shape, sensuous texture and incomparable taste lend a sweet sophistication when paired with complementary flavors and presented in a playful pattern attractive to the eye and palate.

This recipe, one of Chakra Restaurant's most popular desserts, combines raspberries with the delightful tanginess of sweetened goat cheese, fashioned into a delicate mousse, sandwiched between crispy tulle cookies, a decadent vehicle perfectly suited to deliver crunchy and smooth textures in a feminine, inviting presentation. Men will love this dessert as well, with its creamy filling and deep red raspberry puree, an intensified sauce of crushed, strained berries. Serve with a Moët Rose Imperial Brut, and plenty of love.



TIPS:

- Look for French Montrachet or Vermont goat cheese for this recipe. Use fresh, plain, moist-looking goat cheese and be sure not to over blend or the mousse will liquefy.
- When selecting raspberries, look for berries that are plump, slightly soft, with a deep color, and good aroma. Be sure containers are not stained or leaking juice, which indicates overripe, bruised berries.
- Be sure to use raspberries the same day they are purchased, and if washing, use very little water and dry immediately with great care on paper towel or a dish cloth.

Napoleon of Goat Cheese and Raspberries

Serves 6

Ingredients:

1 log goat cheese
2 cups heavy cream
1 tsp. lemon zest (yellow only)
1 tsp. vanilla extract (bourbon)
4 Tbsp. confectioners' sugar
1/2 pt. raspberries (firm but ripe)

For tulle cookie mix:

8 oz. butter (softened)
8 oz. confectioners' sugar
8 egg whites
1 tsp. vanilla extract
8 oz. cake flour

Preparation:

For the goat cheese mousse:

Combine lemon zest, confectioners' sugar, vanilla extract, and heavy cream in a non reactive bowl and whip to just below soft peaks.

In a separate bowl, soften goat cheese lightly with a whisk. Soften just until pliable enough to fold in whipped cream mixture. Slowly add whipped cream mixture.

Reserve goat cheese mixture in a refrigerator until ready to use.

For the tulle cookies:

Combine all ingredients until smooth.

Refrigerate until firm (approximately 1 hour).

Using a plastic lid to a yogurt or cottage cheese container, cut a manageable circle 3 inches in diameter, with a tab sticking out 2 inches for you to handle this stencil.

Using a non-stick bake sheet pan and a small spatula found at most kitchen supply stores, fill the stencil evenly

with the tulle cookie batter on the sheet pan, repeating the process until you have filled the sheet pan, providing 3 inches of spacing in every direction.

Bake the cookies in a 350 degree oven until golden brown.

Remove from oven and allow to cool in a dry place.

You will need two cookies for each napoleon.

Fill a pastry bag equipped with a straight tip with the mousse and pipe out small

cornets of the mousse in a circle a 1/2 inch apart on each cookie and place a raspberry between the cornets.

Stack the cookies on top of each other and finish the top of the napoleon with one large floret in the center.

Place raspberries around the outer edge of the top cookie and dust with confectioners' sugar.

Finish the dish with strained raspberry puree.