

Indulgence

with
chris sprague

Individual Strawberry Charlottes

For the best taste, make sure your strawberries are fully ripe. This dessert is using the French bavarian cream method. If you have time to make your own ladyfingers, the result is worth the effort.

1 quart strawberries, hulled
2 cups heavy cream
1 1/4 cups confectioner's sugar, sifted
2 tablespoons kirsch
2 envelopes unflavored gelatin
18 ladyfingers, halved
Whipped cream

For the strawberry sauce:
1 pint strawberries, hulled
1/3 cup sugar
2 tablespoons kirsch

In a food processor or blender, puree the 1 quart strawberries. Pour the puree into a bowl, and whisk in the confectioner's sugar. Set bowl over a pan of simmering water (so the water does not touch the bowl), and sprinkle the gelatin over the puree. Stir while the puree warms and the gelatin dissolves. When the gelatin has dissolved, remove the bowl from the heat. Cover the bowl, and refrigerate the puree until it is cold.

Whip the 2 cups heavy cream until soft peaks form. Fold the cream and 2 tablespoons of the kirsch into the chilled puree. Cover the bowl and refrigerate.

Line the bottom and sides of six large balloon-style wine glasses with the ladyfingers, rounded sides out. Spoon the strawberry mixture into the glasses, smoothing the tops.

Refrigerate the glasses for at least 4 hours.

Make the strawberry sauce: Place one cup strawberries and the 1/3 cup sugar in the bowl of a food processor and puree until smooth. Add the 2 tablespoons of kirsch. Slice the other cup of strawberries, and arrange the slices in concentric slices covering the surface of each charlotte. Pipe cream decoratively into the center of each. Serve the charlottes with the strawberry sauce on the side.

Serves 6