



FROM THE KITCHEN OF: ANDREA MORES

MANAGER - BILLING OPERATIONS - JSG WESTMONT

# CHARLOTTE RUSSE

## INGREDIENTS

3 packages of Lady Fingers

11 oz of cream cheese

1 cup of sugar

1 pint all purpose cream or heavy cream

1 teaspoon vanilla extract

Spring form pan

Fresh raspberries to decorate top (optional)

### Sauce

2 - 10 oz packages of frozen raspberries

2 tablespoons of sugar

2 tablespoons of Kirsh

(I just use maraschino cherry juice)

CHARLOTTE RUSSE ARE MOLDED DESSERTS. THE MOLD IS LINED WITH CAKE AND FILLED WITH FRUIT AND CUSTARD OR CREAM MIXED WITH GELATIN. CHARLOTTE RUSSE, MADE WITH LADYFINGERS AND RICH BAVARIAN CREAM, IS SERVED WITH FRUIT SAUCE.

## INSTRUCTIONS

Line bottom and sides of pan with Lady Fingers. Start with the sides placing Lady Fingers standing up vertically with the flat side facing in and the curved side against the rim of the pan. Then place them on the bottom, flat side down, filling in any gaps with torn pieces of lady fingers to make a solid base.

Cream together cream cheese, sugar, and vanilla in mixer. Separately whip the cream with an egg beater until the peaks are stiff enough to stay standing when beater blades are pulled out.

Don't over-whip it to the point where it is firm or stiff. Fold whipped cream into cream cheese mixture in portions, maybe a third at a time. (It's important to add the whipped cream to the cream cheese mixture and not the other way around because you will get lumps).

Spread half of the entire mixture into the spring form pan. Then add another horizontal layer of Lady Fingers just as you did the base. Then spread the remaining mixture over second layer of Lady Fingers. You can decorate the top with fresh raspberries if you want. Cover and chill until firm. I recommend you make a day ahead so that it firms up nicely.

For the sauce, Defrost the berries. Combine all ingredients in a blender and blend until smooth. Cover and refrigerate overnight.

To serve, cut as a cake, usually two lady fingers wide, and drizzle raspberry sauce decoratively over the slice. Serve immediately.

