

RHUBARB PARFAITS

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| 4 cups (1 L) diced rhubarb | 1/2 cup (125 mL) icing sugar |
| 1 cup (250 mL) sugar | 2/3 cup (150 mL) sour cream |
| 1/2 tsp (2 mL) grated lemon peel | 2 tbsp (25 mL) orange liqueur |
| 1/2 tsp (2 mL) vanilla | 2/3 cup (150 mL) gingersnap crumbs |
| 2 cups (500 mL) whipping cream | |

Combine rhubarb, sugar and lemon peel in a nonreactive saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer, stirring occasionally, until rhubarb falls apart and mixture is thickened, about 15 - 20 minutes. Let cool for 15 minutes. Transfer mixture to a blender; puree until smooth. Transfer mixture to a bowl; stir in vanilla and cool completely. Using medium speed of an electric mixer, beat together whipping cream and icing sugar until soft peaks form. Add sour cream and liqueur; beat until stiff. Using half of each, layer rhubarb mixture, whipped cream mixture and gingersnap crumbs in 6 parfait glasses or wine goblets. Repeat layering procedure. Cover and refrigerate for at least 1 hour or up to 24 hours. Serves 6.

EASY LEMON BERRY TRIFLE

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| 1 cup (250 mL) light sour cream | 4 cups (1 L) cubed angel food cake |
| 1 cup (250 mL) lemon curd | 1 cup (250 mL) blueberries |
| 1 tsp (5 mL) grated lemon peel | Whipped cream, optional |
| 1 tsp (5 mL) vanilla | |

Combine sour cream, lemon curd, lemon peel and vanilla. Place 2 cups (500 mL) of cubed cake in bottom of a 1 quart (1 L) glass bowl. Spoon half of lemon mixture over cake. Sprinkle half of blueberries over top. Repeat with remaining cake, lemon mixture and blueberries. Cover and refrigerate for at least 4 hours or up to 2 days. To serve, top with whipped cream. Serves 6.

Cook's Note: *If desired, saskatoons may be substituted for blueberries.*

CHOCOLATE SHOOTERS

A novel dessert idea! These "shooters" are served in liqueur glasses and eaten with small spoons.

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| 8 squares semi-sweet chocolate, chopped | 1/4 cup (50 mL) coffee or orange liqueur |
| 1 1/2 cups (375 mL) whipping cream | Whipped cream |

Place chocolate in a heatproof bowl. Bring cream to a boil in a medium saucepan over medium heat. Remove from heat and immediately pour over chocolate. Let stand for 1 minute. Whisk chocolate mixture until chocolate is melted and mixture is smooth. Stir in liqueur. Spoon about 2 tbsp (25 mL) of mixture into liqueur glasses. Cover and refrigerate for at least 2 hours or up to 2 days. To serve, pipe a rosette of whipped cream onto top of each shooter. Makes 16 - 18 shooters.

AUSTRALIAN APRICOT SLICE

18 shortcake biscuits, broken	2 cups (500 mL) icing sugar
1/2 cup (125 mL) butter	2 tbsp (25 mL) butter, melted
1/4 cup (50 mL) whipping cream	1 tbsp (15 mL) hot water
6 squares white chocolate, chopped	2 tsp (10 mL) fresh lemon juice
1 1/2 cups (375 mL) chopped dried apricots	1/2 tsp (2 mL) grated lemon peel
1 cup (250 mL) sweetened medium coconut	1/2 tsp (2 mL) vanilla

Line a 9 inch (23 cm) square baking pan with nonstick foil, leaving a 2 inch (5 cm) overhang. Place biscuits in a food processor and process, using an on/off motion, until fine crumbs form. There should be about 2 cups (500 mL) biscuit crumbs; set aside. Combine butter and cream in a medium saucepan. Bring to a boil over medium heat. Reduce heat and simmer, stirring, until butter is melted. Remove from heat and immediately add white chocolate; stir until white chocolate is melted. Stir in biscuit crumbs, apricots and coconut until blended. Press mixture into prepared pan. Cover and refrigerate for 1 hour. Meanwhile, to prepare frosting, use medium speed of an electric mixer and beat together remaining ingredients (icing sugar through vanilla) until smooth and fluffy. Remove pan from refrigerator and spread frosting over apricot mixture. Cover and refrigerate until frosting is firm. Using foil as an aid, lift slice from pan and cut into small bars. Carefully remove bars from foil. Store in an airtight container in refrigerator for up to 1 week. Makes 32 bars.

Cook's Note: The ATCO Blue Flame Kitchen used Peek Freans Shortcake Biscuits in this recipe.

RASPBERRY CHOCOLATE MOUSSE

3 cups (750 mL) fresh or frozen raspberries	1/4 cup (50 mL) honey
1/2 cup (125 mL) raspberry liqueur	3 tbsp (40 mL) raspberry liqueur
2 cups (500 mL) chocolate chips, melted and cooled	3 tbsp (40 mL) white creme de cacao
16 oz (500 g) cream cheese, softened	1 tsp (5 mL) vanilla
	Chocolate curls

Gently combine raspberries with 1/2 cup (125 mL) raspberry liqueur. To prepare mousse, use medium speed of an electric mixer and beat together melted chocolate, cream cheese and honey until fluffy. Beat in 3 tbsp (40 mL) raspberry liqueur, creme de cacao and vanilla until blended. Spoon raspberry mixture evenly into 10 - 12 small serving dishes. Top each serving with mousse. Garnish with chocolate curls. Refrigerate until serving or for up to 1 day. Serves 10 - 12.

SCHNAPPY PEACHES WITH BASIL

4 cups (1 L) sliced peeled peaches	3 tbsp (40 mL) slivered fresh basil
1/2 cup (125 mL) peach schnapps	1 tbsp (15 mL) fresh lime juice

Combine all ingredients in a bowl. Cover and refrigerate for at least 1 hour or up to 4 hours. Serve in wine goblets or sherbet dishes. Serves 6.

STRAWBERRIES WITH ROMANOFF DIP

1 pkg (4 serving size) instant vanilla pudding mix	1 tsp (5 mL) vanilla
1 cup (250 mL) milk	1 cup (250 mL) sour cream
1/4 cup (50 mL) orange liqueur	4 cups (1 L) whole strawberries

To prepare Romanoff dip, use low speed of an electric mixer and beat together pudding mix, milk, liqueur and vanilla just until thickened, about 1 minute. Beat in sour cream until blended. Cover and refrigerate for 2 hours. Serve with strawberries. Makes about 2 1/2 cups (625 mL) dip.