



RECIPE OF THE MONTH

JULY 2009

Berry Napoleon with Crisp Cookie Wafers

(four servings)

from The Dining Room at The Mount Washington Hotel



INGREDIENTS

FOR COOKIES:

butter, unsalted
sugar
egg
vanilla extract
salt
AP Flour

AMOUNT

½ cup
½ cup
1 each
1 tsp.
½ tsp.
1 ¼ cup

FOR BERRIES AND SAUCE:

Cabernet Sauvignon wine
Port wine, ruby
orange juice
sugar
orange zest, grated
assorted fresh or frozen berries (blueberries, raspberries, strawberries)

½ cup
½ cup
1 cup
¾ cup
1 orange
12 oz.

FOR FILLING:

Mascarpone cheese
heavy cream
powdered sugar

2 cups
1 ¾ cups
½ cup

Mint, for garnish

METHOD:

1. Pre-heat oven to 350°, cream butter and sugar until light and fluffy. Beat in vanilla, salt and egg. Stir in flour.
2. Drop batter by tablespoons onto ungreased sheet pans and spread into 3" rounds with a small spatula.
3. Bake 10-13 minutes or until golden. Transfer while hot to wire cooling rack.
4. Simmer sauce ingredients over medium-high heat until thick. Allow to cool. Toss berries in a little of the sauce and set aside.
5. Blend filling ingredients just to soft peaks. Transfer to a piping bag with a star-shaped tip.
6. To assemble, anchor a cookie to center of plate with a little filling. Pipe (5) rosettes onto cookie, fill in space with berries. Top with another cookie and repeat until there are three tiers.
7. Spoon sauce around napoleon and garnish top with more berries and filling.
8. Serve it fourth.