



## Winning Recipes from Berry Festival 2007

Thanks to all who participated in our annual berry baking and cooking contest! We have some extraordinary cooks here! The entries were beautiful and the judges definitely had their work cut out for themselves to choose the winning entries.

Don't forget, you can purchase your copy of Just Berries, a compilation of delicious recipes from Chefs Andrew Cohen and Annaliese Keller at all of the markets for \$2. Many of the berry vendors have them at their booth; in addition you can find them at the Malabar Trading Company (tea booth, lower level) at Aptos Farmers Market, or see Catherine for your copy. Your purchase helps to support our festivals and Shop with the Chef monthly program.

### ADULT DIVISION

**First Place Winner: Dr. Ted Bailey**

#### Ted's Boysenberry Ice Cream

4 eggs  
2 cups C & H Bakers Sugar (ultrafine sugar)  
1 cup whole milk  
1 teaspoon vanilla  
1/4 teaspoon salt  
4 cups crushed Boysenberries  
4 cups heavy cream

Beat the eggs and add the ultrafine sugar gradually. Beat until stiff. Add remaining ingredients and mix thoroughly. Pour into ice cream machine and churn for about 25 minutes. You can serve this ice cream immediately. For storage, place in a sealed plastic container in freezer.

**Second Place Winner: Eliza Bradbury**

#### Cherry Vanilla Cream Puffs

*This recipe requires is made in several steps and requires assembly—read through entire recipe for overview.*

#### Tart Dough

3 tablespoons butter  
1/4 cup powdered sugar  
1 egg yolk  
1 1/4 cup flour  
1/8 teaspoon salt  
1 teaspoon heavy cream

Cream together butter and sugar. Add egg yolk and salt. Add flour in two batches, alternating with cream. Wrap dough in plastic wrap and refrigerate until firm.

#### Puffs

1 cup water  
1/2 cup butter  
1 teaspoon sugar  
1/2 teaspoon salt  
1 1/4 cups flour  
4 large whole eggs

In saucepan, combine water, butter, sugar, and salt and bring mixture to boil over medium high heat. Add flour, and continue mixing over heat until dough pulls away from the sides of the pan. Remove from heat. Place dough in mixer and beat to cool dough slightly. Add eggs one at a time until dough is smooth and satiny. Using a pastry bag, pipe 2 inch circles on a parchment lined baking sheet. Freeze for 30 minutes.

Roll out TART DOUGH with granulated sugar to keep from sticking. Cut out into 1 1/2 - 2 inch rounds, using cookie or biscuit cutter. Place tart dough rounds on top of puff dough. Bake at 375° for 25 minutes or until puffs are golden brown. Allow to cool and prepare pastry cream filling.

#### Pastry Cream Filling

2 cups whole milk  
1/2 cup sugar, divided  
1/2 vanilla bean, split and seeds scraped  
Pinch of salt  
4 egg yolks  
1/4 cup cornstarch  
2 tablespoons butter  
3/4 cup heavy cream

In saucepan, combine milk, 1/4 cup sugar, vanilla bean and salt. Over medium high heat, bring mixture to boil and remove from heat. Whisk yolks, remaining 1/4 cup sugar and cornstarch in separate bowl. Gradually add hot milk mixture to the yolk mixture, whisking, and return incorporated mixture back to the saucepan. Whisk over heat until cream begins to thicken or reaches 160°. Remove vanilla bean. Whisk in butter, until it melts. Cover with plastic wrap (place directly on the cream mixture to prevent film from forming) and refrigerate 2 hours. Just before serving, whip heavy cream and fold in to cream mixture.

#### To Assemble:

Make small slit in puffs and stuff in fruit of your choice. Pipe pastry cream into centers of puffs.

**Third Place Winner: Chaise Lathrop**  
**Chaise's Blackberry Upside Down Cake**

*1/2 cup butter*  
*2 cups sugar*  
*2 cups blackberries or olallieberries*  
*4 eggs, separated*  
*1 tablespoon melted butter, cooled*  
*1 cup flour*  
*1 teaspoon baking powder*  
*1/4 teaspoon salt*

Preheat oven to 350°. Place butter in 9 or 10 inch baking pan (at least 2 1/2 inches deep). Place pan in oven until butter melts. Remove pan from oven, stir in 1 cup sugar and return to oven for 5 minutes, stirring once or twice. Remove from oven and add berries, spreading evenly in single layer in pan.

Beat in 1 tablespoon of butter into yolks; set aside.

Sift together flour, baking powder and salt; set aside.

In large mixing bowl, whip egg whites until firm peaks form. Do not overbeat. Fold in remaining 1 cups of sugar, 1/4 cup at a time, into egg whites. Gently fold in egg yolk mixture and flour mixture. Pour batter over berries and spread evenly with spatula.

Bake at 350° for 30 minutes or until cake tester inserted into center comes out clean. When done, allow to cool at least 10 minutes before unmolding. Run a knife around the edges, and then place a large plate over the top of the pan. Holding the plate and the pan tightly together (be careful—pan is hot!), invert so that pan is on top of plate. The cake will fall onto the plate.

**JUNIOR DIVISION**

**First Place Winners: Elaine and Adelle Rohrbough**  
**Blackberry Kuchen**

In a food processor bowl, combine:

*1 cup all-purpose flour*  
*1/2 teaspoon salt*  
*1/2 cup butter*

Process until fine crumbs form.

Add: *2 tablespoons whipping cream*

Pulse 2 or 3 times, until uniform "crumbs." Pat mixture into 13 x 9 inch baking pan or 10 inch spring form pan with tight seal.

Combine in a bowl:

*1/2 cup flour*  
*1/2 cup sugar*  
*3 cups fresh blackberries (or other berries of your choice)*

Toss to coat berries, sprinkle over crust. Arrange raspberries evenly over crust.

In food processor bowl, combine:

*1 cup sugar*  
*1 tablespoon all-purpose flour*  
*4 eggs*  
*1 cup whipping cream*  
*1 teaspoon vanilla extract*

Process until ingredients are just combined. (Don't over process.)

Pour custard mixture over berries. Bake at 375° for 40-45 minutes, or until lightly browned. When slightly cooler, dust generously with confectioners sugar. Serve warm or chilled. Store in the refrigerator.

Yield: 10-12 servings.