

SWEET SUMMER DESSERTS

LATE SUMMER BERRY TART

CHEF JEREMY P. HEIDEL

2 cups all-purpose flour
½ tsp salt
1 cup shortening
½ cup cold water
3 Tbsp sugar
2 Tbsp cornstarch
1 cup fresh huckleberries
1 cup fresh blackberries
1 cup fresh raspberries

Preheat the oven to 425° F. In a medium bowl, using a whisk, combine the flour and salt. Cut in shortening by rubbing between your fingers until the mixture is mealy. Gradually stir in water until dough is just wet enough to hold together. Knead briefly, just so the dough holds together without crumbling. Do NOT overwork the dough. Refrigerate dough while preparing the filling. In a medium bowl, stir together the sugar and cornstarch. Add the berries and toss gently, coating all. Set aside. Roll out the crust dough into a rough circle about the size of a dinner plate, and place on a flat baking sheet. Pile the fruit into a level mound in the center of the dough, leaving 1 to 2 inches of exposed dough around the edge. Reserve any juices that may have accumulated in the fruit bowl. Fold the dough up over the fruit; the edges should cover some of the fruit and berries, but not reach the center of the tart. Bake for 25 to 30 minutes until the fruit is bubbly and the crust is golden brown. Chill thoroughly and serve with reserved juices and whipped cream.

HUCKLEBERRY GOAT CHEESECAKE

CHEF JASON REX

GRAHAM CRACKER CRUST

3 cups graham cracker crumbs
1 tsp cinnamon
½ tsp nutmeg
1 cup brown sugar
1 cup melted butter

Combined and form in a springform cheese cake pan. Bake in water bath for 1½ hours at 350° F.

CHEESECAKE

3 lbs soft cream cheese
2 cups soft goat cheese
1 cup sour cream
2 Tbsp fresh lemon juice
1 Tbsp pure vanilla extract
2 tsp kosher salt
3 Tbsp all-purpose flour
1½ cups huckleberry sauce
3 whole eggs and 3 egg yolks

Mix slowly on slow speed just to incorporate, do not over mix. Fold in slowly one at a time 3 eggs and 3 egg yolks.

HUCKLEBERRY SAUCE

1 cup huckleberries
1 cup fresh orange juice
2 cups brown sugar

Bring to a boil; thicken with cornstarch until jelly thickens. Fold in 8 additional cups of huckleberries and cool.

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GINGER SHORTCAKE WITH HUCKLEBERRY PEACH TOPPING

CHEF MARSHALL BALTZELL

SWEET GINGER SHORTCAKE

STEP 1

½ tsp cream of tartar
1 pinch table salt
3 cups flour
3 tsp baking powder
1 tsp powdered ginger
½ cup granulated sugar

STEP 2

1 cup milk
1 egg, beaten
½ cup butter (softened)
½ tsp vanilla extract

Mix all Step 1 ingredients in a bowl. In a separate bowl, combine the milk, egg and vanilla from Step 2. Reserve the butter for the last step. Next, sift ingredients from Step 1 into Step 2 and mix until you have a nice dough. On a clean surface, chop the butter into coarse pieces and knead into the dough until incorporated. (You can flour your hand and a cutting board to prevent sticking from the dough). For the final step, roll dough on a floured surface to ½ inch thick and use a glass that's about 3 inches in diameter and cut rounds from the dough. Re-roll dough and cut again until the dough is gone. Place on a baking pan allowing 2 inches of space and brush the tops of the cut dough with an egg wash (2 beaten eggs) to give a nice shine. Bake at 350° F for 12-15 minutes.

HUCKLEBERRY AND PEACH TOPPING

2 cups water
2 Alpine Spiced Apple Cider packets
½ cup raspberry preserves
1 lb fresh or frozen huckleberries
2.5 lb fresh or frozen sliced peaches
Slurry (combine together):
1 Tbsp plus 2½ tsp corn starch and same quantity water

In a sauce pan, add all ingredients except the slurry. Bring to a boil, stirring every 30 seconds. Once the sauce has reached a nice simmer, slowly drizzle in the slurry, stirring constantly until sauce thickens.

BUILDING YOUR DESSERT

Use a medium shallow bowl. While sweet biscuits are warm, tear in half, place a scoop of vanilla ice cream on the bottom portion of the biscuit, place the other remaining biscuit on top of the ice cream, generously drizzle the Huckleberry and Peach Topping (while warm), and finish with whipped cream.