

Raspberry Puffs with Goat Cheese Mousse

Yields: 6 Servings

Ingredients:

1 sheet puff pastry (from a 17.25ounce package), thawed

6 ounces mild, creamy goat cheese (recommended: Chavrie brand)

8 Tbsp. powdered sugar, divided

1 Tsp. vanilla extract

Pinch salt

1 cup chilled whipping cream

1/4 cup seedless raspberry jam or preserves

3 cups fresh raspberries

1. Preheat oven to 425 degrees F. Unfold pastry sheet; cut along fold line to make 3 strips, trimming rough edges. Cut each strip in half crosswise. Place pastry rectangles on an ungreased baking sheet and bake until golden brown, 12 to 14 minutes. Transfer pastry to a rack and cool (about 8 to 10 minutes), then cut horizontally into 2 layers.
2. While pastry bakes, in a medium bowl whisk the goat cheese, 6 tablespoons powdered sugar, vanilla, and salt until blended. Using electric mixer, beat whipping cream in another medium bowl until peaks form; Fold into cheese mixture. Chill 10 to 15 minutes.
3. Heat the jam in a medium microwave safe bowl until just melted (about 10 seconds). Add berries. Toss to coat.
4. Just before serving, put bottom halves of pastry on plates; Top with mousse and raspberries. Cover with top half of pastry, and dust with powdered sugar.