

Cherries Jubilee Parfaits

Makes 6 servings

Cherry Compote

3/4 cup orange juice
1/4 cup sugar
1 1/2 tablespoons cornstarch
3 cups halved, pitted fresh cherries
2 tablespoons Grand Marnier or orange liqueur

Orange Cream

6 tablespoons powdered sugar
1 cup whipping cream
2 teaspoons minced or grated orange zest
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5 cups 3/4-inch cubes of white cake or pound cake (about one 9-inch cake layer, either purchased or homemade)
1/3 cup slivered almonds, toasted (optional)

To make the Cherry Compote:

In a small pan whisk together the orange juice, sugar and cornstarch. Place over medium-high heat and bring to a simmer, whisking continuously. Cook until thickened, about 1 minute.

Remove from heat and fold in the cherries and Grand Marnier. Place in the refrigerator till well chilled, at least 45 minutes. Compote can be made the day before and refrigerated.

To make the Orange Cream:

While compote is chilling, or about 45 minutes before serving, whip the cream with the sugar and orange zest in a bowl or mixer on slow speed until cream is just peaking. Refrigerate until ready to assemble.

To assemble Parfaits:

Line up 6 extra-large or balloon wine glasses, over-sized martini glasses or dessert parfait glasses. Divide half of the cherries evenly into the glasses. Then divide half of the cake evenly among the glasses. Then divide half of the cream evenly onto the cake layer. Repeat, ending with cream on top. Refrigerate for at least 30 minutes before serving. Sprinkle with toasted almonds right before serving if desired.

Note: For a “dish up style” buffet dessert, assemble in a large, pretty, see-through bowl.

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