



Winning Recipes from Berry Festival 2008

Thanks to all who participated in our annual berry festival contest! We have some extraordinary cooks here!

FIRST PLACE WINNER: Dr. Ted Bailey

Santa Cruz Berry Tiramisu

1 12 oz. package frozen mixed berries
6 tablespoons sugar
1 10 oz. package raspberries, frozen
1/4 cup raspberry liqueur
3 packages ladyfingers
3 8 oz. containers mascarpone cheese, room temperature
6 tablespoons sugar
2 teaspoons vanilla extract
1 cup fresh strawberries, thinly sliced
1 cup fresh raspberries
1 cup fresh blueberries

Place frozen mixed berries and 6 tablespoons sugar in heavy saucepan. Cook over medium heat until mixture is reduced to 1 cup and resembles jam, about 15 minutes. Cool.

Thaw frozen raspberries and strain the syrup through a sieve set over a bowl, gently pressing on solids. Discard the solids. Add raspberry liqueur to raspberry syrup to combine.

Quickly dip half of a ladyfinger into the syrup and place into a spring form pan with removable bottom (9 x 2 3/4 inches) around the edges of the pan in an upright position. Dip more of the ladyfingers into the syrup and cover the bottom of the pan.

In a bowl, whisk mascarpone cheese with 6 tablespoons of sugar and vanilla to blend. Set aside. Gently spread half of the jam mixture over the ladyfingers in the bottom on the pan. Spoon half of the mascarpone mixture over jam mixture and spread evenly and smoothly. Sprinkle on half cup EACH of the sliced strawberries, raspberries and blueberries.

Dip more ladyfingers into syrup and layer over the berries. Gently spread remaining jam mixture over the lady fingers. Spoon remaining mascarpone mixture over the ladyfingers and smooth mixture.

Cover and chill at least 4 hours or overnight. Garnish top with remaining berries and sprigs of rosemary. Release the pan sides and transfer to platter.

SECOND PLACE WINNER: Clare Uhler

Clare's Berry Pie

For two pie crusts:
3 cups sifted flour
1 1/4 cup butter or Crisco
Salt to taste
1 egg
1/2 teaspoon vinegar
1 tablespoon water

In large bowl, combine flour, salt and butter (or Crisco) until crumbly. Combine egg, vinegar and water. Add to flour mixture, mixing lightly until dough is moistened and holds together when gently squeezed. Gather dough into ball. Divide into two parts. Flatten each ball into two disks. Roll out dough (roll out crust between two sheets of lightly floured plastic wrap) and place bottom crust in pie dish. Add berry pie filling (see below).

Top with remaining crust and crimp to seal edges. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking for another 45 minutes.

For Berry Filling:
6 cups blackberries
1 cup sugar
3/4 cup flour

Combine sugar and flour in bowl. Add blackberries and toss to coat berries evenly.

THIRD PLACE WINNER: Kyle Wade

Blackberry Frozen Yogurt

5 cups fresh or frozen blackberries
1/3 cup water
2 tablespoons lemon juice
1 cup sugar
2 teaspoons vanilla extract
4 cups fat-free frozen vanilla yogurt

In food processor, purée blackberries, water and lemon juice. Strain blackberry mixture, reserving juice and pulp. Discard seeds. Return puréed blackberries to food processor; add sugar and vanilla. Cover and process until smooth. Add yogurt and pulse until combined.

Fill cylinder of ice cream maker two thirds full and freeze according to manufacturer's direction. (Refrigerate any remaining yogurt mixture until ready to freeze.) Transfer frozen yogurt to container and freeze 2-4 hours before serving. Makes 6 servings.