



# Cooking For The Stars School

Executive Chef Lee Conway & Executive Chef Chris Pulling



March 26 - 29, 2009



## **Strawberries Romanoff**

Serves 6

3 pints	Strawberries washed and quartered
1 tbsp	Granulated sugar
1 tbsp	Triple sec liqueur
1 pint	Whipped cream stiff peaks
4 oz.	Dark Chocolate Shavings

### **Vanilla Sauce**

Makes 1 1/2 quarts

8 oz.	Milk
8oz.	Heavy cream
3oz.	Sugar
3	Egg yolks
2	Whole eggs
1/4	Split vanilla bean

1. In medium sauce pan heat on low heat milk, cream, sugar and vanilla bean.
2. Beat egg yolks and whole eggs together in a small bowl.
3. When cream mixture reaches 200 degrees add 1 cup hot mixture to cold eggs, mixing well. Return egg mixture to sauce pan on low heat stirring quickly cook until slightly thickened. DO NOT BOIL! Remove from heat strain and cool for service.

Pour over fresh berries, top with whipped cream and sprinkle with chocolate shavings.