

SUMMER BERRY GRATIN

SOURCE: BEST OF MARTHA STEWART LIVING: WHAT TO HAVE FOR DINNER

Prep/Cooking Time: 25+ minutes - all, ideally just before serving

INGREDIENTS:

1 TBS all-purpose flour
1 tsp cornstarch
1/4 C + 1 TBS sugar
1 large egg + 1 large egg yolk
1 C milk
1/2 tsp vanilla extract
2 TBS unsalted butter
1/3 C Mascarpone cheese (Italian cream cheese)
1 pt mixed berries (e.g., raspberries, blackberries, blueberries)
Confectioners' sugar, for dusting

DIRECTIONS:

In small bowl, sift together flour, cornstarch & sugar. In another bowl, beat egg & yolk till pale & fluffy - add dry ingredients slowly - beat till pale & fluffy again (about 2 minutes). In small, heavy-bottomed stainless-steel saucepan, scald the milk - slowly add half of it to egg-flour mixture, beating constantly. Add this mixture to remaining milk in saucepan & cook over very low heat, whisking constantly. When mixture bubbles & thickens, remove from heat & continue whisking 1 minute. Transfer to bowl & stir in vanilla & butter. Refrigerate till chilled (this can be prepared to this point up to 2 days ahead).

Preheat broiler (Make sure broiler is fully heated before browning tops!) - fold mascarpone into custard & divide among 4 gratin dishes (i.e., ramekins or custard dishes) - press berries into custard - sift confectioners' sugar over tops & set on cookie sheet - broil on top rack till evenly browned (about 2 minutes). Let cool 1 minute & serve.

Serves: 4