



Cranberry Cheese Danish with Egnog Crème Anglais

Gary Ellis

Cranberry Coulis

Ingredients:

2 Cups Cranberries
1/2 Cup Water
1/2 Cup Orange Juice
2 Cup Sugar
1 t Chipotle powder
1 t Salt
1 Orange to zest

Mix all together in a pot, simmer until cranberries start to pop, remove from heat and let cool.

Cheese Danishes

2 packages (¼ ounce) Active Dry Yeast
½ cup Warm Water (110-115 F)
4 cups All Purpose Flour
⅓ cup Sugar
2 t Salt
1 cup Butter (cold, cubed)
1 cup 2% Milk
4 large egg Yolks (room temp)

Assembly:

3 t Cinnamon
12 oz Cream Cheese (softened)
⅓ cup Sugar
1 large Egg, (separated room temp)
1 T Water
2 T Maple Syrup

- Mix the yeast with water and a little sugar, set aside.
- Cut the cubed butter into flour, sugar and salt until crumbly.
- Add the milk and eggs, mix well, then add the yeast combine and let rest 8-24 hours.

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- Punch down dough, divide into 4 portions, pat to 9" by 4" rectangle and sprinkle with cinnamon, cut into 4 1" strip, twist and tuck under Danish.
- Beat cream cheese, sugar and egg until smooth.
- Let proof 45 minutes.
- Make indentation and spoon ½ with cheese mixture, ½ with coulis.
- Preheat oven to 350, brush with egg wash. Bake 15-20 minutes until golden brown. Serve with Eggnog Creme Anglais.

Eggnog Creme Anglais:

1 tablespoon All-Purpose Flour (Alternatively, can thicken at the end with cornstarch)
1/8 teaspoon Salt
1/4 cup Sugar
2 cups quality Eggnog
1 cup whole Milk
3 large Egg Yolks (lightly beaten)
1 teaspoon quality pure Vanilla Extract
1/2 teaspoon quality pure Rum Extract
1 Nutmeg for grating
1 Tablespoon cinnamon

Instructions:

- Place the flour, sugar and salt in a medium saucepan and whisk in the eggnog and milk. Bring to a simmer, whisking frequently, until the mixture just starts to simmer.
- Remove 1/2 cup of the hot mixture and whisk it into the bowl of egg yolks until smooth.
- Pour the egg yolk mixture back into the saucepan with the rest of the sauce, whisking constantly until combined.
- Return the sauce to a simmer, reduce to medium-low heat and continue whisking for a couple of minutes until the sauce is thickened. (If using cornstarch instead of flour you will add the slurry here at the end and simmer until thickened.)
- If you prefer your custard smoother and runnier, add a little more eggnog or milk.
- Pour the custard through a fine sieve into a bowl and discard any clumps.
- If not serving immediately, cover with plastic wrap once cooled, pressing the plastic directly on top of the sauce so it's touching to prevent a film from developing on top of the sauce.
- Store in the refrigerator where it will keep for up to a week.