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## COOLING TROPICAL CONFECTIONS

### Enhance Summertime Magic

A balmy breeze, fireflies amidst the trees, the sweet scent of honeysuckle in the air... it's another idyllic midsummer night's eve.

But even paradise can be enhanced by a thoughtful hostess.

Embellish summer's magic with cooling tropical confections—frozen desserts and sparkling, slushy drink portions. These summer treats come in pretty pastels and liltling flavors like pineapple, papaya, strawberry. And, for extra flavor impact, CocoRibe coconut rum has been added. The exotic combination of rum and natural coconut brings appetizing new dimensions to these recipes.

They are refreshing to the taste and dazzling to the eye—and, surprisingly, almost as quick and easy as opening a half gallon of sherbet. Each dish or drink can be prepared ahead of time, to emerge fresh and frosty from the freezer hours later. Made with natural ingredients like yogurt and fruit, they're a healthy alternative to ice cream and perfect for light summer eating.

Double the appeal of these frozen desserts or drinks by presenting them as prettily and colorfully as possible. Scoops of frozen yogurt, for instance, are quite dramatic nestled in a hollowed-out pineapple. The souffle can be garnished with wedges of fresh papaya and a sprig of flowers to add sunny color.

Take a minute to whip up... and then luxuriate in... one of these delicious creations. And enjoy a truly enchanted summer evening.



#### FROZEN COLADA YOGURT

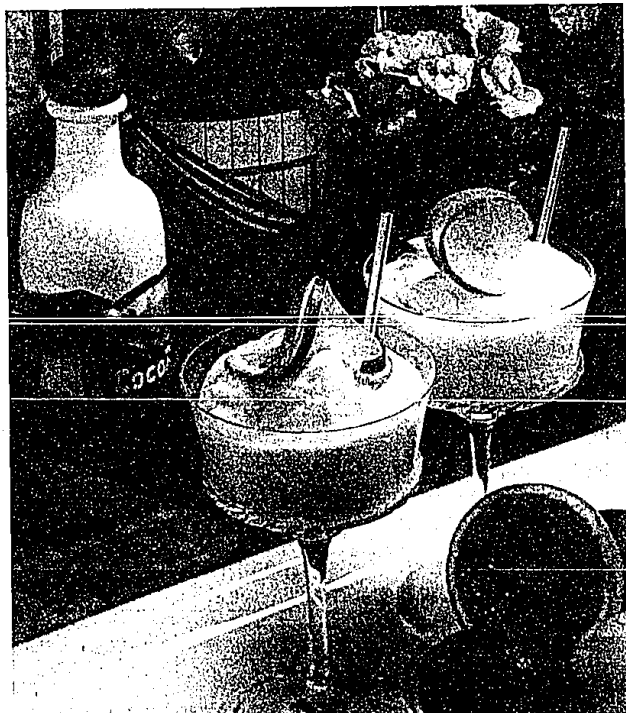
- 2 cups vanilla flavored yogurt
- 3/4 cup coconut rum
- 1 can (8 ounces) crushed pineapple, drained\*
- 3 egg whites
- Pinch cream of tartar

In medium bowl combine yogurt, coconut rum and pineapple; mix well. Pour mixture into a metal freezer tray. Freeze until partially frozen. In a medium bowl beat egg whites with cream of tartar until stiff but not dry. In a large bowl beat pineapple mixture until smooth but icy. Fold in egg whites. Return to freezer tray; freeze overnight or until firm. Serve scoops in pineapple shell or dessert dishes. YIELD: 8 to 10 servings.

\*Note: 1 cup chopped, fresh strawberries may be substituted for canned pineapple.



Cool Treats—clockwise, from bottom: Frozen Colada Yogurt, Coconut Strawberry Freeze, Frozen Tropical Souffle



For perfect summer refreshment, try an Acapulco Cooler.

#### FROZEN TROPICAL SOUFFLE

- 1/2 cup water
- 1/2 cup sugar
- 7 egg yolks
- 1 cup heavy cream, whipped
- 1 medium papaya, peeled, pureed (1-1/4 cups)
- 3/4 cup coconut rum
- 3/4 cup finely chopped walnuts, almonds or pecans

In top of double boiler combine water and sugar. Cook over direct heat 5 minutes until mixture is slightly syrupy. Cool 5 minutes. In small mixer bowl beat egg yolks until thick. Gradually add warm syrup, beating constantly. Return mixture to double boiler. Cook over hot water, stirring constantly, until mixture thickens. Remove from heat. Place double boiler in bowl of ice water; beat mixture with electric mixer or egg beater until cold and thick. Fold in whipped cream, pureed fruit and coconut rum. Attach a 3-inch wide strip of waxed paper or aluminum foil around a 1-quart souffle dish to form a collar. Pour mixture into prepared dish and freeze overnight or until firm. Before serving, carefully remove collar. Press chopped nuts around side of souffle. Garnish top with papaya slices, if desired. YIELD: 8 servings.

#### COCONUT STRAWBERRY FREEZE

- 1 envelope unflavored gelatin
- 2/3 cup orange juice
- 1 pint strawberries, pureed (about 1-1/2 cups)
- 3/4 cup coconut rum
- 2 egg whites
- 1/4 cup sugar

In a small saucepan combine gelatin and orange juice. Let stand 1 minute. Stir over medium heat until gelatin is completely dissolved, about 3 minutes. Remove from heat; stir in strawberry puree and coconut rum. Transfer mixture to a freezer tray. Place in freezer until partially frozen. In small bowl beat egg whites until foamy; gradually add sugar; beat until stiff but not dry. In large bowl beat strawberry mixture until smooth but icy. Fold in egg whites. Pour into a 5-cup mold; return to freezer. Freeze overnight or until firm. Before serving, place in refrigerator 20 minutes or until tempered enough to serve. Unmold onto serving dish. Garnish with sliced strawberries, if desired. YIELD: 8 to 10 servings.

#### ACAPULCO COOLER

- 1 pint orange sherbet, softened slightly
- 3/4 cup coconut rum
- 1/2 cup pineapple juice
- 1 tablespoon lime juice
- 1 bottle (7 ounces) club soda, chilled

In small bowl of electric mixer combine all ingredients; mix until well blended. Pour into metal container or freezer tray; freeze until firm. When ready to serve, remove container from freezer; let stand at room temperature 5 minutes. Turn mixture into mixer bowl; beat until smooth but still icy. Spoon into coupe glasses. Garnish with orange and lime slices, if desired. Serve with short straw. YIELD: 6 servings.