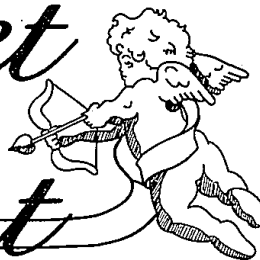


Try A Sweet Blandishment



For romantics everywhere, Valentine's Day is their own. Even those who pretend not to notice are beguiled by the romantic flourishes one sees — a serious adult male walking briskly up the street with a heart-shaped package nestled under his arm, a young couple strolling hand in hand, or the flower cart on the street corner surrounded by lovers of all ages.

Set the stage for romance at home with the elegant display of something sweet to eat. Here are four proven desserts guaranteed to raise the temperature to courtship level. Delicious to eat and elegant to serve, they're made with Florida oranges, now at their peak of flavor.

Cupid's Seduction is a variation of the classic dessert, Pavlova. A heart-shaped meringue crust holds succulent Florida orange sections and raspberries. A raspberry sauce adds luscious flavor. Meringue is very easy to make and has a marvelous light-as-air texture that allows the fresh fruit taste to shine.

Special is the word for Oranges Rhumba. Here the orange is left whole and decorated with chocolate hearts, then placed in a puddle of vanilla sauce. The rum-scented sauce adds just the right filip of flavor to the orange-chocolate combination. This says Happy Valentine's Day with pizzazz!

Crepes Valentino bring a touch of nostalgia to the chafing dish supper — a scene that bespeaks seduction. So, if you have a chafing dish, polish it up. A skillet does nicely, though, for these thin chocolate crepes in a sweetly satisfying sauce, made potent with orange liqueur and brandy.

Moon Over Miami has the insouciance of a tender but light-hearted lover. A Florida orange is hollowed out and the shell is frosted. Then, at serving time, it's filled with a pineapple-orange mixture and topped with a delicious ginger ice cream. The effect is magical!

Whatever your situation — whether family style or a seductive scene, try a sweet blandishment!

CUPID'S SEDUCTION

Meringue Heart:

- 2 large egg whites, at room temperature
- 1/2 teaspoon vanilla
- 1/8 teaspoon cream of tartar
- Dash of salt
- 1/2 cup granulated sugar

Raspberry-Orange Sauce:

- 1 package (10 ounces) frozen raspberries, thawed
- 3 tablespoons Florida orange juice

Filling:

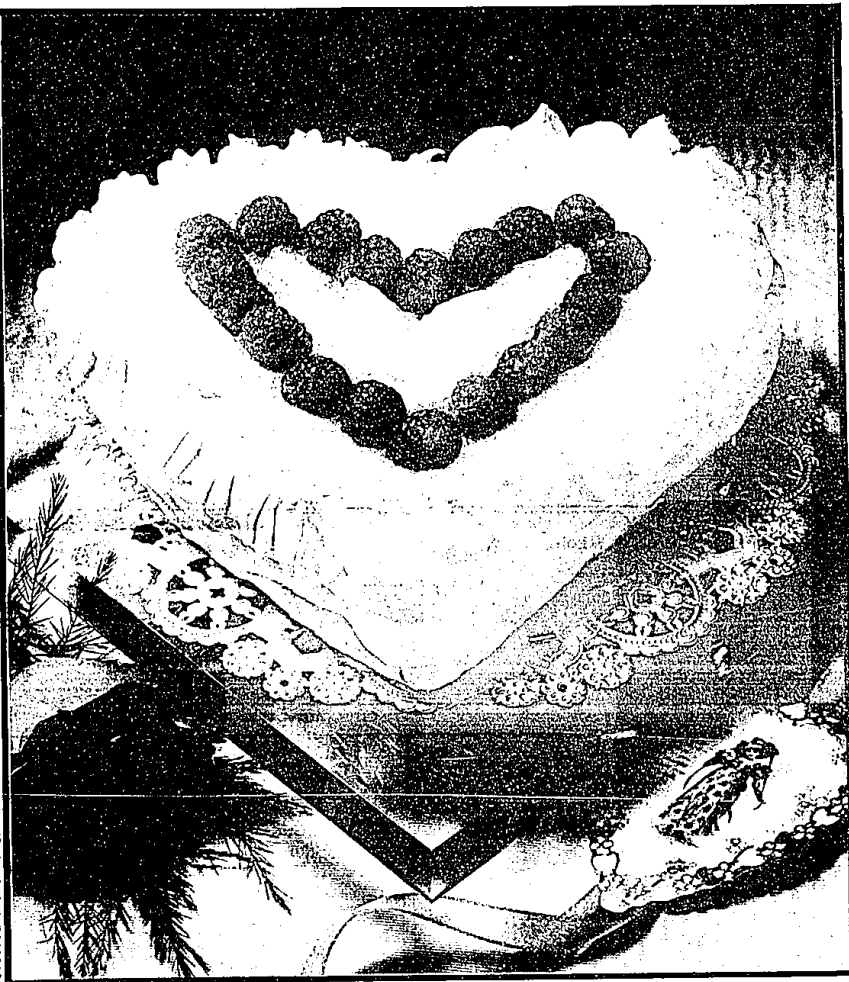
- 1/2 cup sour cream
- 2 tablespoons brown sugar
- 2 Florida oranges, peeled and sectioned
- 1/2 cup fresh raspberries

Line a cookie sheet with foil, dull-side-up. Draw an outline of a 7-inch heart on the foil. In small bowl combine egg whites, vanilla, cream of tartar and salt. Beat until stiff. Add sugar 2 tablespoons at a time; beat until very stiff and glossy, 10 to 12 minutes. Spread meringue 1/2-inch thick over heart shape. Fit a decorating bag with large star tip; fill with remaining meringue. Build up border 1-inch high around heart. Place cookie sheet in center of preheated 225°F oven. Bake 1 hour. Turn off oven; let heart cool in oven 2 hours. Carefully peel foil away from meringue; place heart on serving plate. In blender or food processor, puree raspberries until smooth. Strain through a sieve into small bowl; stir in orange juice. Chill until serving. Just before serving combine sour cream and brown sugar. Spread over bottom of heart. Arrange orange sections and fresh raspberries on top. Serve immediately with Raspberry-Orange Sauce. Yield: 2 servings.

MOON OVER MIAMI

- 3 tablespoons finely chopped fresh ginger
- 2 tablespoons sugar
- 1 pint vanilla ice cream, softened slightly
- 4 Florida oranges
- 1 cup canned crushed pineapple, well-drained
- 1 egg white
- Granulated sugar
- For garnish: fresh mint sprigs

In blender or food processor, combine ginger and sugar; process until a thin paste-like consistency. Place softened ice cream in bowl, blend in ginger mixture. Cover. Freeze until firm. Cut off top third of oranges. With sharp knife cut orange flesh out of shells; cut into bite-size pieces. In small bowl combine pineapple and orange pieces. Beat egg white until foamy. Brush over orange shell and lid; sprinkle with granulated sugar to create frosted look. Chill until ready to serve. To serve, place frosted shell on dessert plate; fill with orange-pineapple mixture. Top with scoop of ginger ice cream; rest orange lid up against orange shell. Garnish with mint. Serve immediately. Yield: 4 servings.



CREPES VALENTINO

Chocolate Crepes:

- 3/4 cup milk
- 3/4 cup cold water
- 3 large egg yolks
- 1/4 cup sugar
- 3 tablespoons Florida orange juice
- 1 1/2 cups all-purpose flour
- 1/4 cup unsweetened cocoa
- 5 tablespoons butter or margarine, melted

sugar is dissolved. Simmer until slightly thickened, about 2 minutes. Fold crepes in half, then in half again to form triangles. Add to skillet with orange liqueur and orange sections; heat through. Warm brandy slightly over low heat; pour into skillet, ignite with long match. Shake skillet gently until flames die down. Yield: 4 to 6 servings.

ORANGES RHUMBA

- 1 1/4 cups milk
- 3 egg yolks
- 1/4 cup granulated sugar
- 1/2 teaspoon vanilla
- 2 tablespoons rum
- 2 ounces semi-sweet chocolate
- 4 Florida oranges, peeled

Bring milk just to boiling in small saucepan. Meanwhile, in top of double boiler, beat yolks and sugar with a whisk until pale and slightly thickened, about 2 minutes. Gradually beat in hot milk. Place over gently simmering water; cook 3 to 5 minutes, stirring constantly, until sauce coats a metal spoon. (Do not overcook or sauce will lump.) Strain into a bowl, stir in vanilla and rum. Cool, stirring occasionally. Cover, chill. Melt chocolate in the top of a double boiler over simmering (not boiling) water. Or, place in a glass cup and melt in a microwave wax paper. Spread evenly with metal spatula. Refrigerate until chocolate is just firm. Cut hearts with a small heart-shaped cookie cutter; chill until ready to use. Remove all white membrane from oranges. To serve, place an orange in center of large dessert plate. Spoon a pool of sauce around oranges. Stand chocolate hearts up around orange. Serve with dessert knife, fork and spoon. Yield: 4 servings.

Orange Sauce:

- 1/2 cup (1 stick) butter or margarine
- 1 tablespoon grated orange peel
- 1/2 cup confectioners' sugar
- 1/3 cup Florida orange juice
- 3 tablespoons orange-flavored liqueur
- 3 Florida oranges, peeled and sectioned
- 3 tablespoons brandy

In large chafing dish or skillet, melt butter over medium heat. Add orange peel; saute 1 minute. Stir in sugar, then orange juice; stir until