

Vanilla Bean Fontainebleau With Oatmeal Crisps & Crushed Strawberries

Serves 16 to 20

From Nicole Plue, executive pastry chef at Redd in Yountville. She recommends using Kendall Farms creme fraiche for this recipe. The Fontainebleau calls for raw egg whites, so if you're going to make this recipe, use the freshest possible eggs.

The vanilla bean Fontainebleau:

- 1-1/3 cups creme fraiche
- 1/2 cup granulated sugar
- 1 vanilla bean, split, seeds scraped, pod reserved for another use
- 1-1/3 cups goat's milk yogurt
- 2 egg whites

The crisps:

- 1 cup + 2 tablespoons rolled oats (not quick cooking)
- 3/4 cup granulated sugar
- 2 tablespoons + 1 generous teaspoon all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 6 tablespoons unsalted butter, melted
- 1/2 teaspoon vanilla extract
- 2 eggs, lightly beaten

The crushed strawberries:

- 1 pint ripe strawberries
- 1 teaspoon granulated sugar, or to taste

For the Fontainebleau: In the bowl of an electric mixer fitted with the whisk attachment, combine creme fraiche, 1/2 cup of the sugar, and seeds from the vanilla bean. Whip on medium speed until thick and stiff peaks form. Add yogurt and combine on low until fully incorporated.

In a separate, clean bowl of an electric mixer fitted with a whisk attachment, begin whipping egg whites on medium speed. When the whites start to froth and increase in volume, slowly sprinkle remaining 1/4 cup sugar into the whites. Continue whipping until medium peaks form. Fold whites into yogurt mixture until well combined. The consistency will be loose, like a cake batter.

Drain the mixture for at least 6 hours or overnight in a cheesecloth-lined colander/strainer set over a bowl. It will set up like a mousse.

For the crisps: Preheat the

oven to 350°F. In a bowl, combine salt, melted butter, vanilla and beaten eggs in a bowl. Let rest at least 1 hour.

Spread the batter in a thin layer onto a silpat-lined baking sheet, and bake until golden, about 15 to 20 minutes. Let cool. When crisp, break into cracker-sized shards.

For the strawberries: Rinse, trim and halve the berries. Place in a large bowl, and sprinkle sugar on top. Mash strawberries with back of a

spatula until soft and

To assemble: Pipe or scoop the Fontainebleau onto the oatmeal crisps, and top with some of the crushed strawberries. Alternately, pipe the Fontainebleau into a glass, top with strawberries and serve with the crisps alongside. Serve immediately.

Per serving: 134 calories, 3 g protein, 19 g carbohydrate, 5 g fat (3 g saturated), 34 mg cholesterol, 82 mg sodium, 1 g

