

Robert Lambert



100 Hawthorne Avenue  
San Anselmo, CA 94960

## Dessert Recipes

### 1 Cheese Plate with Citrus Syrups

Place small amounts of an array of soft and firm ripe cheeses on each plate, drizzle with one or more of any of my citrus syrups and serve with crackers or thin sliced baguette.

### 2 Crepes with Citrus or Ginger Syrups

In a small non-stick pan reheat pre-made crepes one at a time, drizzle with any of my citrus or ginger syrups, roll up, place on plates and drizzle with more syrup. Serve with fresh fruit dressed with more syrup.

### 3 Fresh Fruit Dressed with Citrus or Ginger Syrup

Dress any fresh fruit for shortcake, over ice cream or cake with any of my citrus or ginger syrups to sweeten, bring up the juices and make an attractive glaze. Try: Raspberries or strawberries with Seville Orange or Blood Orange, cubed or balled melon with Rangpur Lime or White Grapefruit, peaches or nectarines with Thai Ginger or White Ginger, blueberries and blackberries with Meyer Lemon or Bergamot.

Brown on top and a toothpick inserted in the center comes out clean. Cut in 9 squares, split each and add fruit (use suggestions above except melon) between and on top, then top with citrus or ginger whipped cream, below. Yield: 9 servings. Lasts several days and freezes well.

### 4 Citrus or Ginger Syrups on Ice Cream or Sorbet

Top ice cream or sorbet with any of my citrus or ginger syrups and serve with an array of elegant premade cookies for a simple dessert that's sure to impress. Try: Seville Orange on chocolate ice cream, Blood Orange on vanilla ice cream, Rangpur Lime or Meyer Lemon on citrus sorbet, Thai Ginger on vanilla ice cream, White Ginger on vanilla ice cream or lemon sorbet.

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### 5 Citrus or Ginger Custard Mousse Parfait with Fruit

This recipe was developed for an article about my products in the [Marin Independent Journal](#).

3 tbsp. sugar  
3 tbsp. cake flour  
1 cup milk  
3 egg yolks  
1/4 cup Citrus or Ginger Syrup  
3 cups assorted fresh, canned or frozen fruits  
3 tbsp. Citrus or Ginger Syrup, other than above  
1 cup (1 half pint) whipping cream

1 Measure sugar into a small bowl and whisk in flour. Blend well. Measure milk into another bowl and whisk in egg yolk, then sugar-flour mixture. Whisk well to remove lumps and pour into a med. saucepan. Cook over medium-high heat, stirring with a wooden spoon, till custard begins to thicken— then beat rapidly until it comes to a boil and smoothes out. Boil and stir 1 minute. Remove from heat and stir in the first syrup. Scrape into storage container, cover surface with plastic wrap and refrigerate until well chilled.

2 Meanwhile, prep fruit and add second syrup.

3 Whip cream. Fold whipped cream into chilled custard. Divide half the fruit between 6 wine glasses. Add a 1/2 cup layer of mousse, then top with the rest of the fruit. Serves 6.

#### *Variations:*

- ***White Ginger Mousse with Blood Orange Berries:***

use White Ginger Syrup for the custard, Blood Orange Syrup for the fruit-1 6 oz. box raspberries, 1 6 oz. box blackberries, 1 basket strawberries.

- ***Galangal Root Custard Mousse with Rangpur Lime Melon:***

use Galangal Root Syrup for the custard, Rangpur Lime Syrup for the fruit-3 cups diced cantaloupe or other melon.

- ***Bergamot Custard Mousse with Ginger Blueberry Pear Compote:***

use Bergamot Syrup for the custard, White Ginger Syrup for the fruit-1 lb. frozen blueberries, thawed, 1/3 cup seedless blackberry preserves, 1 ripe pear, peeled, cored & diced.

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### 6 Winter Fruit Compote

Serve this fruity medley over ice cream, with cake or just on its own. Another recipe from the San Jose Mercury News.

1 bottle	Chardonnay wine
3 oz.	dried apricots (about 1/2 cup)
3 oz.	dried cherries (about 1/2 cup)
1/3 cup	white raisins
1 cup	raw sugar
1/4 cup	White Ginger Syrup + root from jar, sliced fine
1/4 cup	Bergamot Syrup + peel from jar, sliced fine
4	pears, peeled, cored and cut in eighths

Combine all ingredients but the pears, bring to a boil, then reduce heat and simmer partly covered for 20 min., until apricots are soft. Add pears, cook another 5 minutes and turn the heat off. Allow the compote to sit, covered, for several hours or overnight. Place in a storage container and refrigerate. Will last up to a week.

### 7 Citrus or Ginger Spiked Ricotta Cheesecake

Prepare this light cheesecake in an 8" springform pan.

**Crust:** 1 cup graham cracker crumbs or crushed biscotti

1 tsp.	cinnamon
4 tbsp.	melted butter

**Filling:** 8 oz. cream cheese, softened

1/3 cup	sugar
1/3 cup	citrus or ginger syrup (Best: Seville Orange, Meyer Lemon, White Ginger)
4	eggs
2 tbsp.	flour
1/4 cup	sour cream
2 cups	ricotta cheese

- 1 Mix crumbs with cinnamon and butter and press into the bottom of the pan.
- 2 Beat cream cheese with sugar and syrup till smooth. Beat in eggs, one at a time, then the flour, sour cream and ricotta. Pour into prepared pan and bake at 325° for 45 min., or until center is set. Cool completely before removing rim. Drizzle servings with more syrup.