



RICK'S RASPBERRY PUFF PASTRIES

- 1 pkg. Pepperidge Farm® Frozen Puff Pastry Shells
- 1 pt. heavy cream
- 1 tablespoon of Grand Marinier
- 1/4 cup freshly grated orange zest
- 15 squares (1 oz. each) milk chocolate, chopped
- 1 pt. fresh raspberries (or blackberries)

Pre-heat barbecue to 375° (check this) and place shells on a cookie sheet on the grill and cook as directed. When the shells are cooked, remove the centers and return the shells to the oven as directed to firm up the inside of the puff pastry. Cool on a wire rack.

In medium saucepan, over bbq side burner, add orange zest and liquor to the cream and heat the mixture to a boil. Remove the pan from the heat and let it stand for 5 minutes. Pour the orange cream mixture into the bowl of milk chocolate and let it stand 10 minutes or until the chocolate melts. Whisk the chocolate and cream until smooth.

Fill each pastry shell with raspberries and place the filled shells in a dessert dish. Pour the orange-milk chocolate sauce around the filled pastry. Garnish the dessert with a few loose berries and a mint sprig.

Serves 6.

