

# Your Just Desserts

## An Infusion Of Flavor

(NAPSA)—The subtle infusion of herbs has long been the secret ingredient to many favorite entrées, but this timeless trend has evolved and can add an unexpected twist of flavor to desserts and beverages too.

From rosemary to green tea to fresh mint infusions, the process of extracting flavor from herbs is a great way to spark new life into traditional recipes—with a deliciously modern flair.

Following are a few tips to infuse flavor into culinary creations by way of household herbs:

• **Pay homage to the Orient.** Add a soothing Oriental flair to truffles or fudge with the infusion of green tea—a flavor-enhancing herb that contains protective antioxidants. Simply warm the evaporated milk or cream your recipe calls for, add a few tea bags and steep for a couple of minutes before proceeding with the recipe.

• **Chill out with minty frills.** The cool, refreshing taste of mint is an excellent match for icy treats. Stir chopped fresh mint into vanilla or chocolate ice cream or blend into fruit smoothies for a classic minty taste. Or, for a more unique approach, enhance the flavor of beverages with mint ice cubes. Just place mint sprigs into ice cube trays, fill with purified water and freeze. The effect is visually appealing and a taste kids and adults alike will crave.

• **Unearth the divinity of chocolate.** Chocolate is divine all on its own, but when a subtle hint of fresh rosemary is added to the mixture, you're met with an



For a decadent twist to chocolaty desserts, consider this mouth-watering tart featuring a subtle hint of rosemary.

unmatched flavor explosion. Whether it's fudge, fondue, cocoa or this recipe for Rosemary-Kissed Chocolate Satin Tart, chocolate and rosemary create a unique flavor combination that friends and family won't soon forget.

### ROSEMARY-KISSED CHOCOLATE SATIN TART (Makes 16 servings)

- 2 cups ground shortbread cookies
- 5 tablespoons cold unsalted butter
- ¼ cup granulated sugar
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 can (12 fluid ounces) NESTLÉ® CARNATION® Evaporated Milk
- 2 large egg yolks
- 3 sprigs fresh rosemary or ¼ cup fresh mint sprigs
- Sweetened whipped cream for garnish (optional)

**PREHEAT** oven to 350° F.

**PLACE** ground cookies, butter and sugar in food processor; process until mixture clumps together. Press onto bottom of ungreased 9- or 10-inch tart pan with removable bottom.

**BAKE** for 8 minutes or until golden. Cool in pan on wire rack.

**PLACE** morsels in large bowl; set aside. Whisk together evaporated milk and egg yolks in medium, heavy-duty saucepan. Stir in rosemary. Heat over medium-low heat, stirring occasionally, for 8 to 10 minutes or until mixture is very hot (not boiling) and thickens slightly. Strain mixture over morsels, pressing against rosemary to release flavor. Stir mixture until morsels are melted and mixture is completely smooth.

**POUR** into crust; refrigerate for 4 hours or until firm. Top each slice with dollop of whipped cream before serving.

No matter the herb, remember, fresh is best. Choose those vibrant in color and aroma. For storage, rinse herbs in cool water, remove dead stems, place into container filled with water, cover with plastic and refrigerate.

Herb infusions are simple and fun; they unlock a world of flavor and are a great way to enlighten your palate. For more trendsetting recipe ideas, visit [VeryBestBaking.com](http://VeryBestBaking.com).