

Russian Cream with Strawberries

Total 30 min plus overnight chilling; Serves 8

These creamy, cool strawberry-topped custards are inspired by kisel, a Russian dessert that is typically made by adding water and potato starch to cooked fruit.

1 cup sugar

Two $\frac{1}{4}$ -oz. envelopes unflavored gelatin

2¼ cups sour cream

6 Tbsp. plus $1\frac{1}{2}$ tsp. pure maple syrup

1½ cups heavy cream

1 cup red wine vinegar

8 oz. strawberries, hulled and thinly sliced

1. In a medium saucepan, combine the sugar and gelatin. Stir in $\frac{3}{4}$ cup of cold water and let stand for 5 minutes to soften the gelatin.

2. In a large bowl, whisk the sour cream with $1\frac{1}{2}$ teaspoons of maple syrup.

3. Bring the sugar-gelatin mixture to a boil, stirring constantly, until the sugar and gelatin dissolve. Remove the pan from the heat and whisk in the heavy cream until frothy on top. While whisking constantly, slowly drizzle the heavy cream mixture into the sour

cream; whisk until fully incorporated. Divide the cream among eight 6-ounce ramekins and refrigerate overnight.

4. Meanwhile, in a small saucepan, combine the vinegar and the remaining 6 tablespoons of maple syrup and bring to a simmer. Cook until thickened and reduced to $\frac{1}{2}$ cup, 15 to 20 minutes. Let the maple gastrique cool to room temperature and refrigerate.

5. To serve, top the Russian cream with the strawberries and drizzle with some of the maple gastrique.

MAKE AHEAD The Russian cream can be refrigerated for up to 2 days.

