

Delicious Fruit Dishes

Sample Summer's Sweetest Offerings With Fresh Berries And Whipped Cream

(NAPSA)—Summertime has arrived, offering warm weather, endless sunshine and the sweet, delectable flavor of fresh berries.

As delicious as they are diverse, blueberries and raspberries are perfect in a variety of dishes and especially tasty when served with real whipped cream.

Create these "berry" delicious summer treats with fresh blueberries and raspberries, topped off with the dairy goodness of Reddi-wip real whipped cream.

Blueberry Tiramisu

- 1 3-oz. package cream cheese, softened
- 1 cup ricotta cheese (½ of a 15-oz. carton)
- ⅓ cup frozen orange juice concentrate, thawed
- 1 15¾ - or 17½-oz. can vanilla or lemon pudding
- 2 3-oz. packages ladyfingers, split
- 3 cups blueberries
- 1 cup raspberries
- Reddi-wip real whipped cream

In a mixing bowl, combine cream cheese, ricotta cheese and orange juice concentrate. Add pudding, stirring until smooth.

Arrange half of the ladyfingers, cut-side up, in a 2-quart rectangular baking dish. Spoon half of pudding mixture evenly on top. Sprinkle with half of blueberries and raspberries. Repeat layers. Cover and chill at least 4 hours, or overnight. To serve, cut into pieces; garnish with Reddi-wip®. Makes 12 servings.

Fresh Berry & Pistachio Crunch Parfait

Raspberry Purée:

- 1 package (12 oz.) unsweetened frozen



Tantalize your taste buds with a fresh berry parfait.

- raspberries, thawed
- 1½ tsp. lemon juice
- 2 Tbsp. granulated sugar

Berry Mixture:

- 4 cups fresh, seasonal berries (blueberries, raspberries, strawberries or blackberries)
- 2 Tbsp. confectioner's sugar
- 2 Tbsp. Grand Marnier
- 6 biscotti or sugar cookies, crushed (about 1 cup crushed)
- 1 pint pistachio ice cream
- 6 (12 oz. each) pilsner glasses or tall, stemmed glasses
- Reddi-wip real whipped cream

Raspberry Purée: Blend ingredients in food processor until smooth. Chill.

Berry Mixture: Toss all ingredients together and chill 10 minutes.

To assemble parfait, place about ¼ cup of berries in the bottom of each glass. Spoon about 2 Tbsp. raspberry purée over berries. Place layer of Reddi-wip real whipped cream over purée. Sprinkle with about 1 Tbsp.

Fresh Berry Tips And Fun Facts From Reddi-wip®

Blueberries:

- These North American natives are becoming more popular than ever, with more than 1,500 new products containing blueberries introduced last year.
- For the best blueberry flavor, purchase during peak season—from May through September.
- Plump, dry, firm, well-shaped and uniformly colored berries indicate they are ready to be taken home.
- Refrigerate blueberries at 31-32°F. They will keep for about two weeks.

Raspberries:

- Though raspberries are available with purple, golden and black hues, red raspberries are the most popular variety.
- Raspberries are available year-round, but they typically peak from May through September.
- Buy raspberries that are medium to bright red and free of surface moisture, which accelerates decay.
- Raspberries only last a few days, so be sure to use them immediately.

cookie crumbs. Repeat with berries, purée, Reddi-wip and crumbs. Spoon remaining berries on top of each parfait and top with small scoop of ice cream. Add additional Reddi-wip and garnish with remaining crumbs. Makes 6 servings.

Enjoy other easy and delicious recipes, plus receive a 35-cent coupon toward the purchase of a can of Reddi-wip real whipped cream, in the *Shake Up Your Recipes* booklet from Reddi-wip. For a free copy, send a stamped, self-addressed #10 business-sized envelope to: *Shake Up Your Recipes Cookbook Offer*, P.O. Box 5524, Dept. P, Riverton, NJ 08077-0806. Allow six to eight weeks for delivery. Also, visit www.reddi-wip.com for more fresh recipe ideas.