



NEW
\$1.99

WEEKLY IN TOUCH

John and his son, Jason

EXCLUSIVE

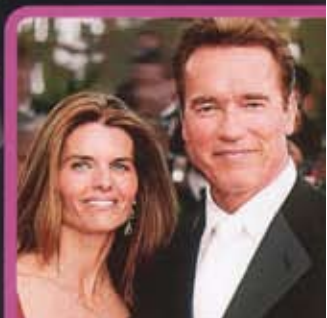
What brought father and son back together before it was too late — and helped Jason Ritter carry on his dad's legacy

John Ritter's DREAM COME TRUE

Joan of Arcadia has given Jason Ritter his first TV success



Halle's newest heartbreak



Why Maria still trusts Arnold



Roy's brave battle for life



LACI UPDATE: Will her killer walk free?

OCTOBER 20, 2003 • \$1.99



Forget politics! It's this classic dessert that brings the stars of Washington together with the celebs of Hollywood

Where the power elite eat

Food crazes come and go, but the classic tastes never grow out of style. And no restaurant does "classic" better than L'Auberge Chez Francois, a culinary gem located just outside Washington DC in pastoral Northern Virginia. Here, executive chef Jacques Haeringer satisfies the cravings of Washington's movers and shakers (and the people who talk about them). L'Auberge Chez Francois counts Colin Powell, Dan Rather, Larry King and Barbara Walters among its loyal clientele. In fact, Katie Couric is such a fan that she recently enrolled in the chef's upcoming cooking classes. And even rockers and sports superstars, such as Mick Jagger and Michael Jordan, love escaping into the cozy dining room for an unforgettable meal — and the evening topper: the irresistibly perfect raspberry mousse dessert.



Katie Couric often dines here with her parents, who live nearby.

Raspberry mousse cake

Serves 12

CAKE

- 2 Tbs raspberry jelly
- 1 prepared sponge cake, or prepare cake mix according to package directions
- 1 flan ring or 2-quart cake pan (10 x 1 3/4 inches)
- 1 pint fresh raspberries

MOUSSE

- 1 1/3 cups fresh raspberry puree, exactly 1 1/3 pints
- 1/4 cup water
- 1 1/2 Tbs unflavored gelatin
- 1/2 cup sugar
- 2 Tbs raspberry-flavored brandy, optional
- 2 cups whipping cream

GLAZE, Optional

- 3/4 cup raspberry jelly
- 2 Tbs water

GARNISH

- Pint of fresh raspberries

To prepare the cake mold: Place 2 Tbs. jelly in microwave-safe bowl or cup, place in microwave oven; heat 20 seconds on high power or until liquid. Brush jelly on the inside and bottom of the mold or pan. Measure and cut a circle of cake the size of the flan mold or pan. Line the bottom of the mold or pan with the cut cake circle. If using a flan ring, place the ring on a large platter. Cover the cake with the pint of fresh raspberries. Chill.

To prepare the mousse: Meanwhile, puree 3 pints of raspberries (for mousse and sauce) in a food processor or blender. Strain through a fine sieve to remove the seeds. Approximately 4 cups of puree should remain. Measure out 1 1/3 cups of the puree. Refrigerate the remainder for the sauce. Meanwhile, pour 1/4 cup water into saucepan; sprinkle the gelatin over the water; stir to mix. Let stand 5 min. to soften. Warm mixture over a low flame, stirring constantly, just until gelatin is dissolved and the mixture clears. Stir the dissolved gelatin, 1/2 cup sugar, and raspberry brandy into the 1 1/3 cups of puree. Set aside. Whip the cream. Slowly fold the prepared raspberry puree into the whipped cream. Fill the prepared mold with the cream mixture. Cover with plastic wrap and freeze at least 6 hours, preferably overnight.

To finish the mousse cake: Remove the frozen mousse cake from the mold by lightly heating the side (and bottom, if using a cake pan). (A hair dryer can be used.) Turn out the mousse cake on a plate; then invert onto your serving plate, cake side down. In a small saucepan, combine 3/4 cup raspberry jelly and 2 Tbs. water. Bring to a boil, whisking to dissolve completely. (If the jelly appears too thick, add more water.) Pour the warm jelly on the frozen cake and spread evenly with a spatula. Allow the cake to stand at room temperature for 1 hour to thaw, then refrigerate until half hour before serving.

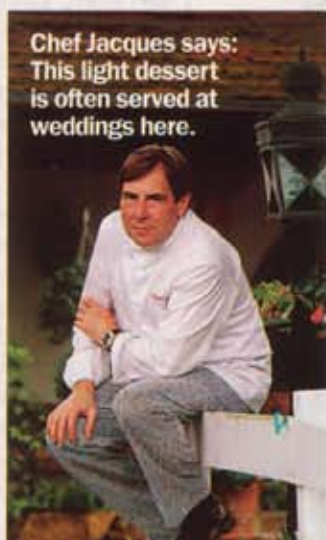
Decorating the mousse cake: Garnish top of each slice with whipped cream, a whole raspberry and a fresh mint leaf, if available.



For nearly 50 years, well-known figures have known that at Chez Francois, "Daily meals can be celebratory," says chef Jacques.



This dining room is truly the place where the power elite meet and eat!



Chef Jacques says: This light dessert is often served at weddings here.

chef's tip

Short on time? Just make the mousse and serve it in your favorite stemware.



PHOTOGRAPH BY ANTONIS ACHILLEOS
PROP STYLING BY FRANCINE MATALON-DEGNI
FOOD STYLING BY ALISON ATTENBOROUGH