

Raspberry Coulis for Gourmandize

Serves 4

Spoon this simple sauce onto a plate with our Chocolate Gourmandize for an ethereal experience.

Ingredients

1 pt. raspberries
2 Tbsp. port
1 Tbsp. sugar

Method

Oven Temperature: 550-570 degrees

- Put raspberries and port in a small sauté pan, sprinkle with sugar and place in the sauté zone until raspberries soften, about 1 minute.
- In a separate bowl, beat the eggs. Mix in the flour and sugar with the eggs until the mixture is just blended enough to be fully incorporated.
- Mash raspberries with a fork and press them through a strainer to remove seeds



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