

The  
Perfect  
Purée®  
OF NAPA VALLEY



## Chilled Red Raspberry Soufflé

8 oz. The Perfect Purée Red Raspberry Puree  
2 envelopes unflavored gelatin  
4 oz. lemon juice  
8 egg yolks at room temperature  
1 cup granulated sugar  
2 oz. Framboise or raspberry liqueur  
8 egg whites, at room temperature  
16 oz. heavy whipping cream  
Additional whipped cream and fresh raspberries for garnish



1. Prepare eight 5-oz. soufflé dishes with foil collars extending 1 1/2" above rim of each dish. Spray dishes with aerosol cooking spray, then sprinkle insides of dishes lightly with sugar. Set aside.
2. In a small saucepan soften gelatin in lemon juice; heat over low heat until gelatin is dissolved. Remove from heat.
3. In the top of a double boiler beat the egg yolks on high speed of electric mixer, gradually adding sugar and beating until pale yellow and thick.
4. Stir Red Raspberry Puree, Framboise, and gelatin mixture into egg mixture, stirring constantly until thickened. Cool.
5. Beat egg whites on high speed to stiff peaks. In another bowl beat heavy cream until stiff. Fold egg whites into the Red Raspberry mixture until no traces of white remain (do not stir).
6. Fold whipped cream into raspberry mixture the same way. Spoon soufflé mixture into each prepared dish, filling almost to top of foil collar. Cover and refrigerate until firm.

To serve: Remove collar. Garnish with additional whipped cream and fresh raspberries.



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