

2011 Raspberry Recipes

White Chocolate and Raspberry Tart

2 cups all purpose flour
3/4 cup butter, cubed
1 tbsp granulated sugar
1 egg, beaten
1 tbsp water
1 lb white chocolate, chopped
5 tbsp butter
2/3 cup whipping cream
2 cups fresh raspberries

Pastry: Place flour, butter, and sugar in food processor and pulse until fine crumbs form. Add egg and water. Pulse again until ball of dough forms. Roll out dough and place in 11-inch flan pan. Chill for 15-20 min. Pre-heat oven to 400F. Cover dough with foil, weight with pastry weights and bake for 20 min. Remove foil, bake 5 min longer.

Filling: Melt chocolate and butter in double boiler over hot water. Stir in cream, remove from heat and let cool slightly. Arrange berries over pastry shell and cover with chocolate mixture. Refrigerate for at least 4 hours before serving.

Raspberry Lemonade Freeze with Nut Crust

1/2 cup firm butter or margarine
1 cup all purpose flour
1/2 cup finely chopped nuts
2 pints raspberry sorbet, slightly softened
1 pint vanilla ice cream, slightly softened
1/2 cup frozen pink lemonade concentrate, thawed
1 cup frozen whipped topping, thawed
1 cup fresh raspberries

Crust: Line bottom and sides of 9 inch pan with aluminum foil, leaving 1 inch foil overhanging. Cut butter into flour in a medium bowl, stir in nuts. Press evenly in pan. Bake about 15 min at 350F. Cool completely.

Filling: Spoon sorbet over crust and spread evenly; place in freezer. Mix ice cream, lemonade, and whipped topping in medium bowl. Fold in raspberries. Spread over layer of sorbet. Freeze until firm. Let stand at room temperature about 10 min until cutting. Garnish with additional whipped topping and raspberries.

Apple-Raspberry Crisp

3/4 cup whole wheat flour
1/2 cup rolled oats
1/2 cup and 3 tbsp brown sugar
1/2 cup chopped almonds
1/2 tsp ground cinnamon
1/3 cup margarine
4 apples, peeled, cored, sliced
3 cups frozen raspberries

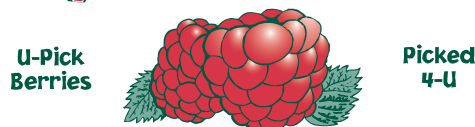
Preheat oven to 350F. Mix flour, oats, 1/2 cup brown sugar, almonds, and cinnamon in a medium bowl. Add margarine and blend with fingertips. Combine fruit in 9 inch pan. Add 3 tbsp brown sugar and mix to combine. Scatter topping over fruit and bake about 45 min.

Raspberry Syllabub

2 cups light cream, chilled
2 cups white wine, chilled
2 cups fresh raspberries

Liquefy all ingredients in blender, serve in chilled glasses. Recipe can be altered to serve any number of guests, as long as the portions of cream, wine, and raspberries remain equal.

ROY'S RASPBERRIES



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