

Raspberry Sauce

Description:

Serving Size: 1 Liter

Categories: Pastry

Cost Per Serving
\$ 5.13

Action	Date	Initials
Created	8/29/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	kg	Raspberries, frozen		20-100000669
0.250	kg	Sugar		20-100001065
0.006	kg	Gelatin sheets (3)		20-100001038

Method of Preparation:

- Soak the gelatin in cold water sheet by sheet.
- Bring the sugar and the raspberries to the boil.
- Pass through a sieve and add the softened gelatin. Cool and occasionally ensure that you move the sauce from skinning over.