

RECIPES

Fresh Raspberry Crisp

5 cups fresh raspberries
5 tablespoons cornstarch
¾ cup sugar
Topping:
½ cup flour
¼ cup brown sugar
¼ cup butter, cut into cubes

Preheat oven to 350 degrees. Spray a 9 x 9-inch baking pan with non-stick spray. Set aside. Add raspberries to a large bowl followed by sugar and cornstarch. Toss to combine, then add berries to the baking dish and distribute the sugar/cornstarch mixture that's left in the bowl over the fruit. Make the topping by mixing the flour and brown sugar together in a medium bowl. Cut in the flour using a pastry blender, two knives or your fingers, until the butter is well distributed. Then pinch and squeeze the topping mixture with your fingers to make nice crumbs. Sprinkle the crumbs over the berries. Bake for 35–45 minutes or longer, until the middle of the crisp is bubbling.

Wild Raspberry Mousse

3 cups fresh raspberries
1/2 cup pure maple syrup, or to taste
1 tablespoon freshly squeezed lemon juice
1/2 teaspoon fresh lemon zest
1 pinch salt
1 1/4 teaspoons powdered unflavored gelatin
3 tablespoons cold water
1/2 cup plain whole milk Greek yogurt
1 1/2 cups heavy cream
1/2 teaspoon vanilla extract

Place raspberries, maple syrup, lemon juice, lemon zest, and salt in a saucepan over medium-low heat. Cook, stirring often, until berries begin to burst and release their juices; about 10 minutes. Place a fine mesh sieve over a medium bowl. Pour berry mixture into the sieve. Using the back of a wooden spoon or spatula, press firmly on the mixture to release as much of the juice as possible. Discard seeds. Place gelatin and cold water into a small bowl and allow gelatin to bloom for 5 minutes. Add gelatin to the saucepan the berries were in, and heat over low heat, stirring often, until gelatin is dissolved, 1 to 2 minutes. Pour strained berry juice back into the pan with gelatin, and cook for an additional 2 to 3 minutes or until just beginning to simmer. Remove from heat, and stir in yogurt until completely smooth and combined. Let mixture cool to room temperature. Beat cream and vanilla together in a large bowl until cream holds stiff peaks. Stir 1/4 of whipped cream into cooled berry mixture, then fold berry mixture into remaining whipped cream until smooth and combined. Pour mousse into serving containers. Cover lightly with plastic wrap; refrigerate until chilled, at least 4 hours to overnight.

