



Recipes

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Raspberry Sauce

Serves 1

Ingredients:

1/2 cup Granulated Sugar

1/2 cup Water

2 cups fresh Raspberries

Directions:

1. Combine sugar and water in a small heavy saucepan. Bring to a boil and stir constantly until sugar dissolves, about 3 minutes. Remove from heat and cool completely.

2. Purée raspberries in blender or food processor until smooth. To remove seeds, strain through an extra fine sieve into a bowl. Stir in simple syrup until well blended. Pour raspberry mixture back in heavy saucepan and place over medium low heat and reduce till sauce thickens and is reduced to 1 cup, approximately 10 minutes.