



RASPBERRY TERRINE

1 tub Raspberry Puree
 $\frac{3}{4}$ quart Cream
1 cup Sugar
6 sheets Gelatin

Soften gelatin in cool water

Take $\frac{1}{5}$ of the puree and heat, add softened gelatin until melted.

In separate bowl, add $\frac{4}{5}$ of puree and whip in with $\frac{1}{5}$ th of the gelatin

Whip in the cream, and slowly add sugar.

Beat on medium stiff.

Whip in $\frac{1}{4}$ cream to puree

Fold in the remainder of cream to puree until smooth.

Spoon in saran lined mold and refrigerate.