






RASPBERRY CREME WITH WHIPPED CREME ANGLAISE

Three luscious layers of crème, each a different texture with tangy raspberries

Yield: 16 servings



INGREDIENTS

- 5 1/3 C Raspberry Filling, prepared
- 2 C  Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 2 C  Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
- 2 C  Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 1/2 tsp. Almond extract
- 16 Each Fresh Raspberries

DIRECTIONS

- 1 Pour 1 32-ounce carton Rich's Premium Custard Base into heavy sauce pan. Add 1/4 teaspoon Almond Extract. Cook according to package directions.
- 2 Pour 1/2 cup of cooked Premium Custard Base into each of 16 Martini glasses. Chill
- 3 When Premium Custard Base is set, top each serving with 1/3 cup of prepared Raspberry fruit filling.
- 4 Open the second carton of Rich's Premium Custard Base and top each dessert with 1/4 cup of Premium Custard Base mix (straight from the box - do not cook). Chill
- 5 Combine Rich's Whip Topping liquid, the remaining 2 cups of Premium Custard Base mix and 1/4 teaspoon almond extract. Whip until soft peaks form.
- 6 Put "Whipped Crème Anglaise" into pastry bag and pipe an equal amount on each dessert. Top with a fresh raspberry and serve.

CHEF NOTES

May be made Rich's Whip Topping Base, also.