

INGREDIENTS

1/2 cup fresh lemon juice	4 tbs. cassis (prefer Chambord)
2 envelopes unflavored gelatin	8 eggs, separated
1 cup sugar	2 cups heavy cream
1 cup pureed fresh raspberries (approximately 2 containers of fresh or 1 cup frozen)	

DIRECTIONS

- 1 Soften gelatin in lemon juice and heat with sugar until light and fluffy.
- 2 Mix pureed raspberries with cassis and add to egg yolk mixture, then add gelatin.
- 3 Cook over hot water until thickened. Cool.
- 4 Beat egg whites until stiff peaks form, then whip heavy cream until stiff.
- 5 Gently fold egg whites into raspberry mixture, then fold in whipped cream.
- 6 Pour into the soufflé dish and chill thoroughly. Serves 6-8.