



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Prosecco Raspberry Gelée (from Bon Appétit)

Mixing fresh raspberries with sugar doesn't do much if you don't cut or crush them, but just go with it. You'll end up breaking them up slightly when you mix them with the rest of the ingredients, which will tint your gelée a pretty blush color.

I might add a couple tablespoons more sugar next time, just to make this feel more like dessert and less like a glass of wine that happens to be solid(ish).

I did use the orange-flower water, and I recommend it if you have it.

2 cups (9 ounces) fresh raspberries
¾ cup plus 2 tablespoons sugar, divided
2 tablespoons fresh lemon juice, divided
1 750-ml chilled bottle Prosecco (Italian sparkling wine), divided
3½ teaspoon unflavored gelatin (measured from two 1/4-ounce envelopes)
¾ teaspoon orange-flower water (optional)

1. Place the raspberries, ¼ cup sugar, and 1 tablespoon lemon juice in a medium bowl; toss gently to combine. Let stand at room temperature until the raspberries release their juices, tossing occasionally, 20-30 minutes.
2. Place ½ cup Prosecco in a small bowl. Sprinkle the gelatin over it and let stand 5 minutes to soften. Bring 1 cup Prosecco to a boil with the remaining ½ cup plus 2 tablespoons sugar, stirring until the sugar is dissolved. Remove from the heat; add the gelatin mixture and stir until dissolved.
3. Transfer the gelatin mixture to a large pitcher. Add the raspberries with their juices, the remaining Prosecco, the remaining 1 tablespoon lemon juice, and orange-flower water (if using), stirring to dissolve any sugar.
4. Using a slotted spoon, divide the raspberries equally among coupe glasses or other small wide shallow glasses or cups. Divide the Prosecco mixture equally among the glasses, about ¾ cup per glass. Chill gelée until firm, about 3 hours. (Gelées can be made up to 2 days ahead. Cover and keep chilled.)