

# RASPBERRY CRÈME 'BRULEE'



*This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.*

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*This is a recipe passed on to me from my Mum and my Godmother Judy. It isn't a true brulee as the topping isn't crunchy but it is delicious. The recipe uses frozen raspberries as they release lots of lovely juice as they defrost. This is also a great party pud as it needs to be made 24 hours before serving.*

### WHAT YOU NEED

*(Serves 4-6)*

300g frozen raspberries

200ml whipping cream

200ml natural yoghurt

4 generous tbsp. dark brown sugar

### WHAT TO DO

1. Place the raspberries in a layer covering the bottom of a flat dish.
2. Whip the cream to soft peaks and fold in the yoghurt.
3. Pour the cream mixture over the raspberries and spread evenly.
4. Sprinkle the sugar over the top.
5. Place in the fridge for 24 hours.
6. Serve. So easy and so yummy!

*Freeze raspberries you have freshly picked from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:*

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511