



Aunt Bessie's Yorkshire Puddings with Raspberry Sauce

**SWEET
RECIPE**



Ingredients

200g raspberries

75g icing sugar

75ml full bodied red wine

2.5cm piece lemon peel

15ml lemon juice

To Serve

vanilla ice cream

125 raspberries



Method

To make the raspberry sauce, puree the raspberries and pass through a sieve. Place the icing sugar, wine, lemon peel and juice into a pan and stir in the raspberry puree.

Bring to a simmer and cook for 3-4 minutes. Switch off the heat and leave the sauce until lukewarm. Re-heat the Aunt Bessie Yorkshire Puddings as per the on pack instruction. Serve the Yorkshire Puddings with the fresh raspberry sauce, and a generous dollop of vanilla ice cream with a dusting of icing sugar.



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