

Raspberry Gel

Recipe created by Melissa Fritz of CIA



Total Formula	
IQF Raspberries	85 g
Raspberry Puree	170 g
Simple Syrup	50 g
Agar Agar	2 g

Process:

1. Mix the IQF Raspberries with puree.
2. Combine with the simple syrup and agar agar with the puree; bring to a boil.
3. Strain through a chinois, then chill.
4. Mix the gel with an immersion blender to smooth before using.

Raspberry Coulis

Recipe created by Melissa Fritz of CIA



Total Formula	
Raspberry Puree	250 g
Simple Syrup	30 g
Lime Juice	5 g

Process:

1. Combine the ingredients and mix well.
2. Adjust sweetness and acidity as desired.

Raspberry Tuile

Recipe created by Melissa Fritz of CIA



Total Formula	
Unsalted Butter	100 g
Glucose Syrup	50 g
Raspberry Puree	30 g
Granulated Sugar	150 g
All Purpose Flour	10 g
Dehydrated Raspberry Powder	5 g
Apple Pectin	2.5 g

Process:

1. Pre-heat the oven to 320° F.
2. Combine the butter, glucose, and raspberry puree, stirring constantly over medium heat until dissolved.
3. Add the remaining ingredients and stir combine.
4. Spread the batter over a stencil onto a silicone mat.
5. Bake until done, about 10-minutes.
6. Allow tuiles to cool and store in an air-tight container.

Raspberry Paper

Recipe created by Melissa Fritz of CIA



Total Formula	
Raspberry Puree	100 g
Methylcellulose F50	10 g
Granulated Sugar	35 g

Process:

1. Set oven to 250° F.
2. Place the ingredients in a pot and bring to a boil, while stirring.
3. Strain through a chinoise.
4. Spread the mixture on a silpat mat.
5. Bake 20-30 minutes.
6. Cool and break into pieces.
7. Keep sealed in an air-tight container.

Raspberry-Hibiscus Sorbet

Recipe created by Melissa Fritz of CIA



Total Formula	
Hibiscus Flowers, dried	40 g
Water	227 g
Granulated Sugar	227 g
Raspberries, IQF	450 g
Granulated Sugar	113 g
Honey	14 g

Hibiscus Syrup Process:

1. Place hibiscus flowers and water in a saucepan; bring to a boil over high.
2. Remove from heat; cover and let steep for 30 minutes.
3. Strain the mixture, discarding the flowers and reserving the infused liquid.
4. Add the first (227 g) of sugar to the warm syrup; stir until dissolved.

Raspberry Puree Process:

1. Combine IQF raspberries and 113 g of sugar in a medium saucepan.
2. Cook over medium-low, stirring often until just simmering and the sugar has dissolved.
3. Cool the mixture to room temperature, then process in a blender until smooth.
4. Strain mixture through a chinois.
5. Combine the hibiscus syrup with the cooled raspberry puree.
6. Strain through a chinois.
7. Refrigerate until ready to process in an ice cream machine.
8. Freeze two hours before serving.

Hibiscus and Ginger Goat's Milk Panna Cotta

Recipe created by Melissa Fritz of CIA



Total Formula	
Heavy Cream	500 g
Goat's Milk	170 g
Hibiscus Flower, dried	20 g
Ginger, fresh, peeled, sliced	23 g
Lime Skin, peeled and torched	1 each
Honey	60 g
Granulated Sugar	45 g
Raspberry Powder	1 g
Gelatin, bronze	12 g
Crème Fraiche	23 g

Process:

1. Combine all the ingredients except for the gelatin and the crème fraiche.
2. Bring just to a simmer over medium heat.
3. Allow the flavors to infuse for 30 minutes.
4. Bring the mixture just back to a simmer; whisk in the gelatin and crème fraiche.
5. Strain the mixture through a chinois and chill on an ice bath.
6. Pour into molds; allow to sit until set.