

Raspberry Crumble

With **Joseph Cartron Crème de Framboise de Bourgogne**.

- 20g softened butter
- 20g flour
- 20g Almond powder
- 10g light brown sugar
- 10g brown sugar
- 300g fresh raspberries
- 1 spoonful of icing sugar
- 10cl very cold single cream
- 1/2 Vanilla bean
- 2cl **Joseph Cartron Crème de Framboise de Bourgogne**

RECIPE: Knead the butter with the flour, the brown sugar, the light brown sugar and the almond powder. Crumble the mixture on a baking paper and cook in the oven for about 10mn heated to 180°. Make the coulis by mixing 150g of raspberries. Mix 1cl of Crème de Framboise with a spoonful of icing sugar and add to the coulis. Firmly beat up the cream to Chantilly. Fry the rest of the raspberries (the raspberries must remain firm) and deglaze with 1cl of Crème de Framboise.

PREPARATION: Fill a glass with layers of Coulis, Chantilly cream and then the raspberries. Finish with the crumble.

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