

BUTTERMILK CUSTARD WITH RASPBERRY SAUCE

Serves 4

FOR THE CUSTARD:

- 1 1/2 teaspoons unflavored gelatin
- 1/2 cup half-and-half
- 1/2 cup sugar
- 1 1/2 cups buttermilk
- 1/8 teaspoon vanilla extract

FOR THE SAUCE:

- 6 ounces fresh or 10 ounces frozen raspberries (about 1 1/4 cups), plus more for garnish
- 3 tablespoons confectioners' sugar
- 1 teaspoon freshly squeezed lemon juice

1. In a small bowl, sprinkle the gelatin over 1/4 cup water. Let stand until softened, about 5 minutes.

2. In a saucepan, heat half-and-half and sugar over medium heat until sugar dissolves and mixture is hot but not boiling, 3 to 5 minutes. Remove from heat; stir in gelatin mixture, then buttermilk and vanilla. Pour into four 4- or 6-ounce ramekins or custard cups; chill until set, 3 hours.

3. Make the sauce: Purée raspberries, sugar, and lemon juice in blender. Strain through sieve into bowl, pressing with a spatula. Adjust consistency with water, if necessary.

4. To remove, dip each ramekin in hot water. Invert onto serving plate; shake gently until custard releases. Spoon sauce around custard; garnish with raspberries.