

# Raspberry Foolie

From Baroness Lady Genievieve de'Charbonneau

3 12 oz. pkgs frozen unsweetened  
raspberries, thawed  
½ cup Grand Marnier or other orange  
liqueur

4 ¼ cups chilled whipping cream  
1 ⅓ cups sugar  
½ cup slivered almonds, toasted

Purée half of raspberries and ½ cup liqueur in processor until smooth. Strain mixture into large bowl, and discard seeds. Gently stir remaining raspberries into purée. Cover and chill.

Using electric mixer, beat cream and sugar in another large bowl until firm peaks form. Fold half of whipped cream into raspberry mixture. Carefully fold in remaining cream. Refrigerate at least 2 hours or up to 8 hours.

**Sideboard:** The document able sources for this recipe are from the late 17<sup>th</sup> century England. It is included as it is medieval in style and is a perennial Scadian treat. This is my personal variant from Martha Washington's cookbook.

**Serves: 12**