



DANISH RUM PUDDING WITH RASPBERRY SAUCE

- 1 Envelope Unflavored Gelatin
- 1 Cup Sugar, Divided
- ¼ Teaspoon Salt
- 1 ¼ Cups Milk
- 4 Eggs, Separated
- ¼ Cup Rum
- 1 Cup Heavy Cream, Whipped

RASPBERRY SAUCE

- 10 Ounces Raspberries – Fresh or Frozen
- 1 Teaspoon Cornstarch
- ¼ Cup Sugar, Optional

DIRECTIONS

1. In the top part of a double broiler, mix gelatin, ½ cup sugar and the salt.
2. Whisk in the milk and heat to scalding.
3. Temper the egg yolks by slowly adding the hot liquid to the yolks while whisking steadily.
4. Once tempered, add the yolks to the milk mixture.
5. Set heat to low and cook, stirring, until the mixture fully coats the back of a metal spoon – about 5 minutes.
6. Add rum, cool, then chill until the mixture just starts to set.
7. Beat egg whites until foamy, then gradually add the remaining sugar.
8. Beat until stiff.
9. Fold the egg whites and whipped cream into the custard.
10. Pour into 2 quart mold and chill at least 4 hours or overnight.
11. Unmold and top with sauce.
12. For the sauce, toss the raspberries with the cornstarch and place in a saucepan.
13. Add a small amount of cold water.
14. Put over low heat and cook, stirring until slightly thickened.
15. Add sugar if desired.