

## Ingredients for Framboise a l'Orange Brulée

2 navel oranges → zest removed and burnt

1/2 cup mascarpone cheese

1 lb fresh raspberries

*Le Cuvier*

Using a microplane, zest orange.

Using a creme brûlée torch or regular lighter, burn the zest until you can see black specks easily mixed in with the unburnt orange

If you don't have a microplane you can use a vegetable peeler.

Peel orange into long wide strips. Burn the long wide strips as instructed above

Finally chop the burnt orange zest

Gently fold the finally chopped zest into mascarpone until well incorporated

Using a piping bag or ziplock bag with a corner cut off, pipe orange mixture into the raspberry.

Optional: decorate place with lemon verbena leaves.

*presented by → Chef John Menges*



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FRAMBOISE A L'ORANGE BRULÉE

paired with Le Cuvier's 2015 Zinfandel