

SIDE DISH

Raspberry Gratin

3 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
52 min	25 min	27 min	10	\$3.14	595 kcal

The recipe Raspberry Gratin can be made in roughly 52 minutes. One portion of this dish contains around 12g of protein, 32g of fat, and a total of 595 calories. For \$3.14 per serving, you get a side dish that serves 10. This recipe is liked by 1 foodies and cooks.

Ingredients

- ☐ 1 pound biscotti, broken into 1/2-inch pieces
- ☐ 16 large egg yolks
- ☐ 2 cup heavy cream
- ☐ 2 tablespoons fresh lemon juice
- ☐ 2 pints raspberries
- ☐ 4 tablespoons confectioners' sugar
- ☐ 2 teaspoons granulated sugar
- ☐ ½ cup honey
- ☐ ½ cup Marsala
- ☐ ½ teaspoon finely ground gray salt

EQUIPMENT Bowl, Frying pan, Baking sheet, Sauce pan, Oven, Whisk, Blender, Double boiler, Spatula

Method

- 1

Pour water to a depth of about 2 inches into a saucepan or the bottom pan of a double boiler and bring to a bare simmer. In a large stainless steel or other heatproof bowl or the top pan of the double boiler, whisk together the egg yolks, honey and Marsala until well blended. Set the bowl or pan over, but not touching, the simmering water and whisk vigorously until the mixture lightens in color and thickens and the whisk leaves a trail, about 3 to 5 minutes. To test, draw the whisk through the center of the mixture; it should leave a clean trail on the bottom of the bowl or pan.

- 2 Add the wine and continue whisking constantly until the mixture is pale, thick, and greatly expanded in volume, about 10 minutes. Do not let the mixture boil or the eggs will curdle. When the zabaglione is light and fluffy and holding a soft peak, remove from the heat and let cool at room temperature for 10 minutes, whisking occasionally.
- 3 Meanwhile preheat the oven to 425 degrees F.
- 4 In a bowl using a mixer or a whisk, whip the cream with the granulated sugar until stiff peaks form.
- 5 When the egg mixture has cooled for 10 minutes, using a rubber spatula, fold the whipped cream into the zabaglione, being careful not to deflate the mixture. You should have 6 to 7 cups.
- 6 Add the biscotti to a 10-inch gratin dish. In a small bowl, combine the raspberries, lemon juice, and salt and toss lightly. Arrange the berries over the biscotti. With a large spoon, scoop the zabaglione over the raspberries, and sift the sugar over the top. Arrange the gratin dish on a baking sheet and place in the oven.
- 7 Bake the gratin until the tops are golden brown in spots about 10 to 12 minutes.
- 8 Remove from the oven, let rest for 5 minutes and serve warm.

Nutrition per serving

595	12 g	32 g	66 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			15.9 g · 99% of daily needs
Fibre			6.2 g · 25% of daily needs
Sugar			40.9 g · 45% of daily needs
Sodium			296 mg · 13% of daily needs
Cholesterol			394 mg · 131% of daily needs
Vitamin C			26.3 mg · 32% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/raspberry-gratin-147498