

SIDE DISH

Raspberry-Watermelon Terrine With Blueberry Sauce

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
120 min	110 min	10 min	10	\$1.10	162 kcal



Need a gluten free side dish? Raspberry-Watermelon Terrine With Blueberry Sauce could be an outstanding recipe to try. One portion of this dish contains approximately 4g of protein, 6g of fat, and a total of 162 calories. For \$1.1 per serving, this recipe covers 6% of your daily requirements of vita...

Ingredients

- ☐ 2 cups blueberries, plus more for sprinkling (about 1 pint)
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- ☐ 4 teaspoons unflavored gelatin powder
- ☐ 2 teaspoons fresh lemon juice
- ☐ 1 pinch Pinch of salt
- ☐ 2 teaspoons unflavored gelatin powder
- ☐ 1 teaspoon fresh lemon juice
- ☐ 2 cups raspberries
- ☐ 1 cup sour cream

☐ ¼ cup sugar

☐ 1/3 cup sugar

☐ ½ teaspoon vanilla extract

☐ 4 cups chopped seedless watermelon

☐ 1 cup cold whole milk

EQUIPMENT Bowl, Sauce pan, Whisk, Sieve, Blender, Plastic wrap, Loaf pan

Method

- 1 Line a 9-by-5-inch loaf pan with plastic wrap, leaving a 2-inch overhang on all sides.
- 2 Sprinkle the gelatin over 1/2 cup milk in a medium bowl.
- 3 Let stand 2 minutes.
- 4 Heat the remaining 1/2 cup milk in a small saucepan over medium heat until steaming.
- 5 Pour over the gelatin mixture and whisk until combined.
- 6 Add the sugar and whisk until dissolved.
- 7 Whisk in the sour cream, vanilla and salt until smooth.
- 8 Pour the mixture into the prepared loaf pan, then lightly tap the pan on the counter to make an even layer. Refrigerate until set, 45 minutes to 1 hour.
- 9 Combine the watermelon, raspberries, sugar, lemon juice and salt in a blender; process until smooth. Strain through a fine-mesh sieve into a bowl, pressing the puree through with the back of a spoon.
- 10 Transfer 1 cup of the puree to another bowl and sprinkle with the gelatin; let stand 2 minutes.
- 11 Heat 1 cup of the remaining puree in a saucepan over medium heat until steaming.
- 12 Pour over the gelatin mixture and whisk until combined. Stir in the remaining puree; let cool.
- 13 Spoon the cooled puree over the white layer; loosely cover with the overhanging plastic wrap. Refrigerate until completely set, about 3 hours.
- 14 Combine the blueberries, sugar, salt and 1/4 cup water in a saucepan over medium heat. Cook, stirring, until the berries burst, about 5 minutes.
- 15 Transfer to a blender and add the lemon juice; puree until smooth.
- 16 Let cool completely.

- 17 Unwrap the terrine; invert onto a platter. Slice and serve with the blueberry sauce and fresh blueberries.
- 18 Photograph by Con Poulos

Nutrition per serving

162	4 g	6 g	26 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.8 g · 18% of daily needs
Fibre			2.5 g · 10% of daily needs
Sugar			21.4 g · 24% of daily needs
Sodium			26.3 mg · 1% of daily needs
Cholesterol			16.5 mg · 6% of daily needs
Vitamin C			14.9 mg · 18% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/recipe/raspberry-watermelon-terrine-with-blueberry-sauce-144799](https://www.whatsheate.com/recipe/raspberry-watermelon-terrine-with-blueberry-sauce-144799)