

## Chambord and Raspberry Mint Sauce

Yield: 16 oz

### INGREDIENTS

- 1 lb fresh raspberries
- 1 oz fresh mint chiffonade
- 2 oz Chambord liqueur
- 1 oz granulated sugar
- 1 t fresh lemon juice

### PREPARATION

Combine all ingredients; let sit for at least one hour before serving. Serve 3 oz of sauce with cake, such as Chef's Line™ chocolate mousse cake, by either placing underneath the cake or scattering around the plate with the dessert in center. Spoon some of the liquid around the plate as well.

