

# Blackberry Fondue

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*Fondue is a great way to serve up your favorite fruits for dessert! Here, enjoy blueberries with a tangy raspberry beer sauce.*

## Ingredients:

1 pound blackberries  
1 cup powdered sugar, divided  
2 egg whites  
4 teaspoons cornstarch  
1 ½ cups cream, divided  
3 tablespoons Framboise (or regular beer)

## Directions:

- 1) Puree blackberries in a blender or food processor; sieve and discard the seeds. Reserve puree; set aside.
- 2) Preheat oven to 325°F. Line a baking sheet with parchment paper.
- 3) Prepare the meringues: Combine 1/3 cup powdered sugar and egg whites in a medium bowl; place over a pan of hot water. Beat until mixture forms stiff peaks. Transfer mixture to a piping bag fitted with a star nozzle. Pipe small blobs onto lined baking sheet. Bake 10 to 15 minutes, until lightly crisp. Remove and set aside.
- 4) In a medium pot, whisk together cornstarch and ½ cup cream. Slowly add remaining cream, whisking; add remaining 2/3 cup sugar and reserved blackberry puree, stirring. Cook over low heat until smooth and thickened, stirring. Add Framboise and stir well.
- 5) Transfer blackberry mixture to a Fondue pot; keep warm. Serve with reserved meringues.