

# Raspberry Gelato

Disney's Beach Club Resort  
Beach Club Marketplace

## Ingredients

- 1 cup granulated sugar
- ½ cup spring water
- 1 cup raspberry puree or 4 cups fresh or frozen raspberries
- Juice of 1/2 lemon
- 2 tbsp. Chambord liquor

## Directions

1. In a medium saucepan heat the sugar & water until the sugar dissolves remove from heat & cool.
2. In a blender or food processor puree the raspberries & strain the seeds add the sugar syrup along with lemon juice & Chambord liquor refrigerate until cold.
3. When cold pour the mixture into an ice cream maker fill the machine only half way as the mixture expands as it freezes.
4. Freeze according to ice cream maker directions.

