

HOW TO MAKE

Couronne au Sauternes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1.5 cups Sauternes• 2.5 cups water• 1 cinnamon stick• 2 packets of Knox unflavored jelly• 12 dates• 12 dry plums• 12 dry figs• 12 dry apricots• 2 TBS golden raisins	1	Boil the Sauternes with the wine. Add the cinnamon stick, cover and infuse 10 minutes.	<ul style="list-style-type: none">• 1.5 cups Sauternes• 2.5 cups water• 1 cinnamon stick	<i>«You can replace the fruits by any combination you like, or even add a few nuts. Just stay away from fresh fruits as they release too much juice.»</i>
	2	Add the fruits and let them plump up (an hour is usually enough) in the cooling liquid. Depending on how much you like cinnamon you can either keep the cinnamon stick in or remove it at this stage.	<ul style="list-style-type: none">• 12 dates• 12 dry plums• 12 dry figs• 12 dry apricots• 2 TBS golden raisins	
	3	Remove the fruits and filter the liquid. Warm it up and whisk in the jelly. Pour one layer of jelly in a bundt. Place in the freezer for 10 minutes. Add a first layer of fruits (alternate harmoniously). Pour more jelly and place back in the freezer for 10 minutes. Make sure to keep some liquid for the last layer that will be the raisins. As you work make sure to whisk the liquids often so the jelly doesn't set before you use it. Store in the fridge overnight.	<ul style="list-style-type: none">• 2 packets of Knox unflavored jelly	
	4	Before serving quickly dip the bottom of the pan in warm water, invert on the serving plate and serve right away.		

