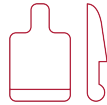




# Raspberry Coulis



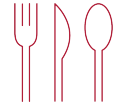
DIFFICULTY: EASY



PREPARATION TIME: 5  
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 6-8

## Ingredients

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250 g fresh or frozen raspberries  
125 g caster sugar  
50 ml water

## Method

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### Method

Place all ingredients into a medium pot on induction level 6 or FlameSelect level 7 on a medium sized burner and simmer for 20 minutes. Remove from heat and use a stick blender to puree the mixture. Alternatively, pour the mixture into a blender and blend for 1 minute on medium.

Place a sieve over a mixing bowl, pour the puree into the sieve and using the back of a dessert spoon work the puree through, all the seeds should be left behind. Scrape the bottom of the sieve and discard the seeds. Cool the coulis until ready to serve.

## Notes

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We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

Raspberry coulis can be made and kept in the refrigerator for up to 1 week.