



Raspberry Coulis



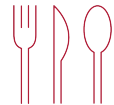
DIFFICULTY: EASY



PREPARATION TIME: 5
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 6-8

Ingredients

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

Method

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

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.