

Strawberry Coulis

This quick and easy recipe can be made in minutes and will provide a good back up act to any dessert 'main attraction'.

Yield: Roughly 300 mls

Ingredients:

5 cups of strawberries (fresh or frozen)

3/4 Cup of White Granulated Sugar

1/4 Cup of Water

Method:

If using fresh strawberries, chop off the top ends and discard. Place the strawberries and all other ingredients in a small pot and bring to the boil. Once boiling, turn down the heat and allow to simmer gently for 5 minutes, stirring every now and then to ensure the sugar has dissolved. Switch off the heat and transfer to a blender, blend until smooth & pass through a drum sieve or normal kitchen sieve to remove seeds from the mixture. Refrigerate until needed.

