



Raspberry Coulis

By Sue Baldassano

This coulis, blended fruit sauce, is a delicious addition to any dessert, especially anything made with chocolate.

1 cup

Prep Time: 10 minutes

Cook Time: None

Storage: Refrigerate for up to 1 week. Freeze for up to 3 months

Type of Dish: Sauces & Condiments

Ingredients

- 1 pint raspberries
- 2-3 tablespoon agave nectar, or to taste
- 2 tablespoons water
- pinch of salt

Instructions

Blend all the ingredients in a blender or food processor until smooth.

Strain the mixture through a mesh sieve. Rotate the bottom of a ladle in a circular motion to help push the raspberries through. Make sure to scrape the part that clings to the underside. Store the coulis in refrigerator until ready to use.