



# Raspberry Coulis

Prep Time: 5 minutes  
Cook Time: 5 minutes  
Yield: 1 Cup

## INGREDIENTS

**2 cups (250 g) fresh or frozen raspberries**

**1/4 cup (50 g) granulated sugar (adjust to taste)**

**1 tablespoon fresh lemon juice**

**1–2 tablespoons water (as needed for consistency)**

## DIRECTIONS

Equipment :

Small saucepan

Fine mesh strainer

Rubber spatula

Blender or immersion blender (optional for smoother texture)

1. Combine ingredients: Add raspberries, sugar, and lemon juice to a small saucepan over medium heat.

2. Cook: Stir frequently and cook for 4–5 minutes, until the berries break down and the sugar dissolves.

3. Adjust consistency: Add 1–2 tablespoons water if the mixture is too thick.

4. Purée (optional): Blend for a smoother sauce.

5. Strain: Pass through a fine mesh strainer to remove seeds, pressing with a spatula to extract all liquid.

6. Cool: Transfer to a container and refrigerate until needed. Sauce will thicken slightly as it chills.

Notes for Service:

Serve chilled or at cool room temperature Ideal for plate drags, dots, or a small pool under brownies Should be slightly tart to balance rich desserts



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Recipe adapted from:  
Chef Floyd