

Strawberry Coulis



This is very easy and great to have available all the time. I like to make when the strawberries are in season and store them in the freezer and when needed just thaw and use in any way you like. I like this strawberry coulis with cheesecake, ice cream, spherical yogurt, yogurt, panna cotta, cakes or even in drinks, like lemonade, margaritas, daiquiris, and the list goes on and on.

Ingredients:

2 lb of fresh strawberries, cleaned, hulled and cut into quarters

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ water

Lemon to taste



Use fresh...



or freeze.



Method:

In a medium pan place all the ingredients and cook under medium heat. Once it boils remove from the heat and let it cool.

Using an immersion blender or regular blender, puree until smooth.

Cover and refrigerate or freeze using by pouring the strawberry coulis in ice mold and freeze for later use.

If prefer you can use raspberries or even a mix of strawberries and raspberries.



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a colorful day!***