

# Raspberry Coulis

Makes about 2 ½ cups



A fresh Raspberry Coulis is an excellent topper for cheesecake, ice cream or chocolate cake.

2 ½ cups fresh raspberries  
¼ cup granulated sugar  
1 Tsp. lemon juice

Add all ingredients to a blender or food processor and purée. Push through a fine mesh sieve lined with a double layer of cheesecloth into a bowl using the back of a spoon. Push through twice if needed to get all the seeds out so it is smooth and not gritty. Store in the refrigerator for up to 2 weeks.

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