

Coulis di Frutti di Bosco

This coulis recipe is made with mixed forest berries and is perfect for serving with desserts or as a sauce for

Ingredients:

- * 750 g mixed forest berries
- * 150 g sugar
- * 1 lemon
- * 1 lime

Instructions:

1. Wash the mixed forest berries and place them in a heat-resistant bag.
2. Add the sugar, lemon zest and juice, and 1/2 cup of water to the bag.
3. Seal the bag and cook it using the STEAM mode for 600 seconds.
4. Remove the cooked bag from the steamer and puree the mixture using a hand blender.
5. Strain the mixture using a fine-mesh sieve to remove the seeds from the red berries.
6. Let the coulis cool completely before serving.

This coulis can be stored in the refrigerator for up to 3 days.