

Wild Berry Coulis

Swick

Makes 1 1/2 cups | Active Time: 30 minutes | Total Time: 45 minutes

Step 1: Preparing the Coulis

- 3 cups berries of your choice
- 3 tbsp agave, yacon, or honey
- 1/2 lemon, juiced
- sea salt, to taste

Combine the berries and sweetener in a blender. Add the juice and salt and process until very smooth.

Use as a garnish for dessert plates.

For a very smooth, seedless sauce, pour the blended mixture into a fine mesh sieve and press the mixture through using a rubber spatula.