

# RASPBERRY COULIS

MAKES ABOUT 2 CUPS

Every summer, my grandmother would take me to a local farm where we would buy fresh raspberries. She would buy 2 pints, one for snacking on immediately and the other to make the sauce for our favorite peach Melba dessert. After going to culinary school, I learned that my grandmother's simple, delicious sauce had a much fancier name: coulis. Here is a basic coulis recipe that can be used to make any kind of fresh berry sauce. Always taste the berries you're using for sweetness; you may have to adjust the sugar. And if you choose to make this with blackberries, you absolutely must not skip the seed-straining step. The seeds are enormous.

**1/2 cup sugar**

**1 tablespoon lemon juice**

**1 pint raspberries**

In a blender, puree all the ingredients on low speed. Strain the sauce to remove the seeds. Store in the refrigerator.

## VARIATION

**Peach Melba** Not exactly a variation on the raspberry sauce so much as a bow to my grandmother's annual summer dessert. Make the Raspberry Coulis (I mean the Melba sauce). Spoon it over a scoop of [Vanilla Ice Cream](#) along with some macerated fresh peaches. To macerate the peaches, peel them (see "[Peeling Peaches](#)"), slice them, and toss them with a little sugar. Let them sit for at least 1 hour at room temperature to develop juices.