

Berried treasure

Makes 2 servings



Ingredients (allergens in bold)

For the coulis:

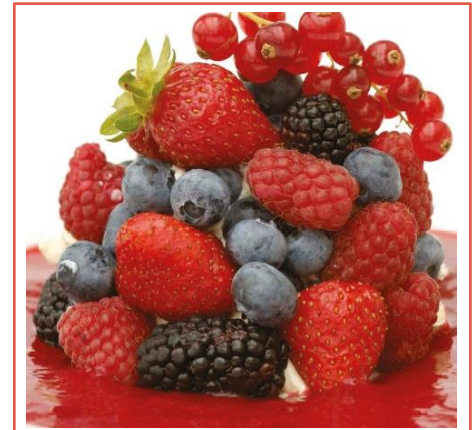
- 200g raspberries – rinsed
- 1 tablespoon water

For the 'treasure':

- 4 tablespoons crème fraiche
- 4 tablespoons mixed berries, e.g. blueberries, strawberries, raspberries
- 2 tablespoons natural yoghurt
- sprig of mint – for garnish

Method

1. Place the raspberries in the saucepan with 1 tablespoon of water. Put the lid on and heat gently until the raspberries are very soft and cooked. Allow to cool.
2. Sieve the cooked raspberries and juice into the measuring jug. With the back of a ladle, push as much raspberry pulp as possible through the sieve mesh. Discard the seeds.
3. Spoon 1-2 tablespoons of the crème fraiche into the centre of each serving plate. Arrange the remaining berries over the top.
4. Pour some of the coulis carefully around the fruit mound in the centre of the plate.



Equipment

- saucepan with lid
- tablespoon
- sieve
- ladle
- measuring jug
- 2 serving plates
- dessertspoon
- teaspoon

Recipe notes and tips

- This could also be used as a topping for a batch of scones to be served at a school event in the summer.
- Use reduced fat yoghurt and crème fraiche.