

Champagne Berry Coulis

Poetry & Pies

total time: 10-15 minutes

yields: about 2 ½ cups (enough to frost a 2-3 layer cake or 24 cupcakes)

Ingredients

- 1 rounded cup (about 200-250g) berries (fresh or frozen—I used Trader Joe’s frozen fancy berry blend)
- 2-4 tablespoons (25-50g) sugar (optional—omitting sugar would be minimally sweet and tart)
- 2-4 ounces (56-112g) champagne (or water)



Instructions

1. Combine all ingredients in a small sauce pan. Place over medium heat until liquid begins to bubble, then reduce to medium-low or low, keeping it at a simmer.
2. Simmer, stirring occasionally to prevent burning and to help mash down berries, until berries have broken down, 10-15 minutes. Blueberries and strawberries may not dissolve completely. Continue cooking 2-3 minutes if you want a thicker sauce. Remove from heat.
3. Either strain sauce through a fine mesh sieve or blend in a food processor or blender until smooth. Whisk in more liquid if too thick.

Enjoy!

Store in an airtight container in the fridge for 1-2 weeks.