

Strawberry coulis with the thermomix

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200g of strawberries

2 tablespoons of water

1 tablespoon of powdered sugar

1 tablespoon of lemon juice

**200g of strawberries
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Prepare a delicious homemade coulis that will perfectly accompany your yogurts, desserts, and homemade cookies :

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Wash the strawberries and cut them in half.

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Place them in the bowl of the thermomix.

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Add water, powdered sugar, and lemon juice.

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Blend for 30 seconds at speed 7.

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Strain the syrup to obtain the strawberry coulis.

Keep this thermomix strawberry sauce in the fridge and enjoy it with yogurts, cottage cheese... Yum ;)