

## Strawberry coulis with the thermomix

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### 1 min 0 min 1 min 1/10 4 5 13

200g of strawberries

2 tablespoons of water

1 tablespoon of powdered sugar

1 tablespoon of lemon juice

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**<span itemprop="recipeIngredient">200g of strawberries<br/></span><span ite**

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 ;)