

FOREST FRUITS COULIS WITH ICE

Ingredients

- 250 G FROZEN RED FRUITS MIX
- ½ LEMON
- 80 G ICING SUGAR
- 50 ML WATER
- VANILLA ICE CREAM
- 1 BOTTLE LIEFMANS FRUITESSE
- MINT LEAVES

RECIPE

1. Add the water, lemon juice and sugar to a saucepan and bring the mixture to the boil.
2. Add the frozen forest fruits and bring back to the boil.
3. Reduce the heat and cover the pan with a lid, and allow to simmer until the structure resembles a sauce. Once this structure is achieved, remove the pan from the heat and allow the sauce to cool on the worktop (not in the fridge).
4. Add a splash of Liefmans Fruitesse and mash the sauce with a fork in order to preserve a few pieces of red fruit.
5. Scoop a ball of vanilla ice cream into a Liefmans glass and cover with coulis.
6. Garnish with a mint leaf if desired. Enjoy!



Liefmans
ON THE ROCKS