

# Easy Raspberry Coulis

*Just a fancy name for a delicious, super versatile raspberry sauce, this Easy Raspberry Coulis pairs fabulously with chocolate and a zillion other desserts!*

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## Ingredients

- ½ cup sugar
- 3 tablespoons water or orange juice
- 12 ounces frozen raspberries *thawed*
- 1 tablespoon Chambord *Framboise* or *Grand Marnier liqueur* (optional)

[US Customary](#) - [Metric](#)

## Instructions

1. Combine sugar and water (or orange juice) in a 1 cup (or larger) microwave-safe cup or bowl. Stir to combine. The mixture will be very thick.
2. Cook in the microwave on high power for two minutes. Stir for 5-10 seconds to ensure that the sugar crystals are dissolved.
3. Combine frozen raspberries and hot syrup in a blender container. Blend until the mixture is smooth and pureed.
4. Pour puree through a fine-mesh strainer set over a medium-size bowl. Stir and push on the solids with the back of a rubber spatula until all of the liquid has been extracted. This will take several minutes as the mixture will be thick.
5. Discard the seeds. Add the liqueur, if using and stir to combine.
6. Store in the refrigerator for 5-7 days or in the freezer for



**Course:** Dessert Sauce,

Dessert Topping

**Cuisine:** French

**Keyword:** Easy Raspberry Coulis, Raspberry Coulis

**Prep Time:** 10 mins

**Total Time:** 10 mins

**Servings:** 12 2  
tablespoon servings

**Calories:** 43 kcal