

# STRAWBERRY WINE SAUCE



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**Preparation :** 5 min - **Resting :** 1 hr - **Cooking :** 10 min - **Equipment :** Juice extractor & SmoothieMix kit

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**Ingredients :** 500 ml

- 200 g strawberries - 4 tbs honey - 500 ml Côtes-du-Rhône wine\* - 1 lemon - 90 g sugar

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1. Wash and remove the zest from the lemon. Bring the wine, lemon zest and sugar to the boil. Cook over high heat until the liquid is reduced by half then leave to cool for approx. 1 hour.

2. Wash and hull the strawberries then process them using the Smoothiemix. Mix the strawberry coulis with honey and the reduced liquid.

**Chef's tip :**

\* Alcohol abuse is bad for your health, consume in moderation.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■