

GREAT RECIPES  
AS SEEN ON

BRITISH  
MUSLIM 

# RASPBERRY COULIS WITH WHITE CHOCOLATE GANACHE



# RASPBERRY COULIS WITH WHITE CHOCOLATE GANACHE



## Raspberry Coulis

**Serves 4**

### Preparation time:

10 minutes

### Cooking time:

No cooking required

### Ingredients:

50g sugar  
3 tbsp water  
1 tsp orange juice  
3 punnets fresh raspberries

## White Chocolate Ganache

**Serves 4**

### Preparation time:

10 minutes

### Cooking time:

No cooking required

### Ingredients:

100g white chocolate, broken into squares  
100g whipping cream

## Method

1. Heat the sugar, water and orange juice in a small saucepan over medium heat, stirring from time to time, until the sugar dissolves completely, about 5 minutes.
2. Put the raspberries and the sugar syrup in a blender and puree.
3. Strain through a fine mesh sieve to remove the seeds.

## Method

1. Place the chocolate into a round bottomed bowl.
2. Warm the whipping cream to just below boiling in a small pan.
3. Pour the cream onto the white chocolate and stir with a wooden spoon until all the chocolate has melted.
4. To combine the two into a ripple, pour half the white chocolate mix into a cereal bowl then pour in half the coulis in a spiral movement and swirl together with a teaspoon.