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Blueberry Coulis Pancakes



Ingredients

125 g blueberries
2 tablespoons of sugar
Juice of half a lemon

Preparation

- 1 1. Crush the blueberries to release as much of the juice as possible
- 2 you may wish to blend them to extract the juice. Then pass through a sieve and discard the seeds and skins, leaving a smooth, thick blueberry juice.
- 3 2. Mix in the sugar and add the lemon juice, mixing together well.
- 4 3. In a saucepan, simmer the mixture gently over a low heat for 2-3 minutes until it begins to thicken.
- 5 4. Stir it well and place in a jug or jar in the fridge to cool.
- 6 5. Serve with the warm pancakes, along with a spoonful of crème fraiche or thick cream.

Cooks Note
