

Posted on 24 February 2014

by Liz Robb

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