

**RECIPE NAME: LAB Raspberry Coulis**

**YIELD: 1500g**

**Product Measurement Unit Preparation**

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| LAB Raspberry Juice | 1000 | g |  |
| Simple Syrup | 500 | g |  |
| Agar Agar | 9 | g | .6% of liquid |
| Xanthan Gum | 3 | g | .2% of liquid |
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**METHOD:**

1. Place puree into Vita-Mix
2. Bring Syrup to a boil add agar, boil for at least one minute then add to Vita-Mix.
3. Turn blender on low and gradually increase to high, blend one minute.
4. Return to low speed add Xanthan Gum and mix one more minute.
5. Transfer to shallow container and blast chill until solid

6)Cut into pieces and puree from low till high until smooth and fluid, add liquid if necessary to reach desired consistency.

7) Transfer to container and cycle in cryovac several times until air bubbles decrease and sauce appears shiny and translucent as opposed to creamy