Balsamic Strawberry Tomato Coulis

FOODSERVICE



SERVING SIZE: **15**

Ingredients

In This Recipe

- 2 1/8 pounds Strawberries, Trimmed and Sliced
- 1 cup Sugar
- 1 1/4 liquid tablespoons Balsamic Vinegar
- 7 1/2 fluid ounces **Furmano's Chunky Crushed Tomatoes**

Preparation

1. In a small sauce pan, placed trimmed Strawberries.
2. Place pan over medium low heat, cover, and let sit for 10 minutes. Stir.
3. If strawberries blend together, remove from heat. If not, continue cooking strawberries until they blend together completely and lose their identity.
4. Next, stir in Sugar and cook for an additional 3 Minutes.
5. In a fine mesh strainer, strain strawberry mixture using a rubber spatula to move product through strainer. When there is a thick paste left in the strainer, stop and discard paste.
6. To strained strawberries, add Balsamic Vinegar and Furmano's Chunky Crushed Tomatoes. Chill over night.

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