

# SIEMENS



## Fruit sauce

For 4 servings

Large glass dish with lid

### Ingredients

250g raspberries  
125g blackberries  
125g redcurrants or black currants  
1 organic lime  
200ml currant juice  
100 g sugar  
2-3 tbsp cornflour  
2-3 tbsp water

### Method

1. Wash the berries, trim and strip the currants from the stalks. Wash the organic lime in hot water, dry, grate the zest and squeeze out the juice. Place the berries in a glass dish. Mix with the currant juice, lime juice and zest and sugar.
2. Whisk the cornflour with water and stir into the berries. Bring the sauce to the boil in the closed glass dish as indicated. Stir while cooking.
3. Serve.

### Setting procedure

Glass dish with lid on the wire rack, level 2  
Microwave 600 watts  
Cooking time: 8-12 minutes

### Tip

You can strain the sauce through a sieve before serving according to taste. If you are using frozen berries the sauce will take around 5 minutes longer.