



JERNEJ KITCHEN

HOT BERRY SAUCE WITH ICE CREAM

Hot Berry Sauce with Ice Cream is something that we grew up eating. This simple 5-minute recipe is perfect for kids and adults.

SERVES 4 PEOPLE
PREPARATION: 5 MINUTES

HOT BERRY SAUCE WITH ICE CREAM

300 g (2 cups) fresh or frozen berries

1 tsp lemon juice, freshly squeezed

1/2 tsp vanilla paste

30 g (2 tbsp) sugar

2 tbsp water

8-12 scoops ice cream

2 tbsp shredded chocolate (for serving)

HOT BERRY SAUCE

Add all the ingredients (berries, lemon juice, vanilla paste, sugar, and water) to a saucepan for the hot berry sauce. Set over medium heat and bring to a boil, then simmer for 2 minutes. Remove from the heat.

SERVE

Divide two or three scoops of ice cream between four serving bowls. We love vanilla ice cream for this recipe. Arrange the hot berry sauce on top and sprinkle with shredded chocolate. Serve immediately.

TOOLS AND EQUIPEMENT

saucepan
serving bowls