

Recipe No. 51/2014

Cabernet cranberry and blueberry Sauce

The aromas of spices, berries and red wine wafting through the house will certainly bring the Christmas spirit to everyone. A versatile sauce which is perfect to serve with ham and turkey or for our hot South African Christmas, serve with home-made Thermomix vanilla ice-cream or cheese and crackers. Recipe from the Australian newsletter.

NB: Suitable for both the TM5 and the TM31

Makes: 2 x 400g jars
Total Preparation time: 20 minutes

Ingredients

150g frozen cranberries
150g frozen blueberries
250g cabernet sauvignon or Shiraz
120g white sugar
1 tbsp ground cinnamon
1 tsp ground cloves



Method

1. Weigh all ingredients into TM bowl. Cook **25 min/100°C/reverse/speed soft** (**TM5 cook 25 min/98°C/reverse/speed soft**)
2. Once cooked, transfer to sterilised jars. Allow sauce to cool at room temperature before refrigerating. Sauce will keep in the fridge for about 2 weeks.

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