## **Peach-Mango Coulis**

What's Cooking II North American Institute of Modern Cuisine

## Yield: 3 cups

2/3 cup water
3/4 cup sugar
1 cup peaches, chopped
1 cup mangoes, chopped
2 tablespoons peach juice
2 tablespoons cornstarch

In a saucepan, bring to a boil the water and sugar. Add the fruit and peach juice. Simmer for 3 minutes.

Dilute the cornstarch in a little water. Pour into the saucepan. Cook for 1 minute, stirring constantly.

For a smoother coulis, run the mixture through a blender then a sieve. Serve cold.

Per Serving (excluding unknown items): 731 Calories; trace Fat (0.2% calories from fat); 1g Protein; 188g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Fruit; 10 Other Carbohydrates.

Desserts

## Dar Camina Mutritianal Analysis

Calories (kcal): % Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g):	731 0.2% 99.1% 0.7% trace trace	Vitamin B6 (mg): Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	trace Omcg trace .1mg 6mcg 2mg Omg
Polyunsaturated Fat (g): Cholesterol (mg):	trace 0mg	% Defuse	ሰ በ%
Carbohydrate (g):	188g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	1
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	10mg	Vegetable:	0

Potassium (mg):	349mg	Fruit:	1 1/2
Calcium (mg):	15mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	10
Vitamin C (mg):	13mg		
Vitamin A (i.u.):	984IU		
Vitamin A (r.e.):	99 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 731	Calories from Fat: 1			
	% Daily Values*			
Total Fat trace	0%			
Saturated Fat trace	0%			
Cholesterol 0mg	0%			
Sodium 10mg	0%			
Total Carbohydrates 188g	63%			
Dietary Fiber 4g	15%			
Protein 1g				
Vitamin A	20%			
Vitamin C	21%			
Calcium	1%			
Iron	2%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.