

Strawberry sorbet

Ice-cream maker

Ingredients

400 g strawberries (frozen, or fresh in season)

100 g sugar

150 ml water

½ lemon

TO GARNISH

fresh fruit

whipped cream

Method

1. Put the water and sugar in a saucepan. Grate in the yellow part of the lemon peel (zest) and add the lemon juice.
2. Boil the sugar water until all the sugar crystals have dissolved.
3. Briefly cook the strawberries.
4. Combine the sugar water with the strawberries and purée with a stick blender.
5. Cool the mixture as quickly as possible, for example by standing the pan in a bowl of cold water.
6. Churn the mixture in the ice-cream maker until it becomes sorbet.
7. Pipe the sorbet into glasses and garnish with fresh fruit and whipped cream.

EQUIPMENT

Saucepan, zester, citrus press, stick blender, ice-cream maker, piping bag, glasses