



Red Currant Sorbet

Detach berries from the stems and puree with a food processor. Run puree through a strainer (optionally lined with cheese cloth) and set aside.

For the syrup: Put the water, the sugar and the lime zest into a pot and bring to a boil. Let simmer for about 4-5 minutes, then remove from heat and let completely chill.

Combine the juice of one orange with the berry juice/pulp and add syrup. Usually I prepare about 20% more molasses to start with and decide on the fly how much I want to add to the fruit mix depending on the level of tartness I'm after.

Either use an ice cream machine or simply put it the mix in the freezer, but don't forget to check back with the sorbet every so many hours (depending how cold the freezer is set) and stir well to ensure a uniform texture. A trick I've tried for the first time and found it to be working extremely well, is to pour the *semi fredo* sorbet into the food processor again, blend well and send it back to the freezer. This way all larger ice crystals are crushed and the texture becomes very smooth.

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Recipe source: Own creation

Required time: preparation 25 min., chilling 4-6 hours

Ingredients (serves 4-5):

- 150ml water
- 140g sugar
- juice of 1 orange
- 250ml of red currant juice/pulp (strained)