



MONTHLY RECIPE - FEBRUARY 2016

Seasonal blood orange & vodka sorbet



Ingredients

500g of blood orange juice
75g caster sugar
100ml vodka
100g liquid glucose
2 leaves of gelatine
250g water

Method

Start by soaking the gelatine in 50g of lukewarm water and set aside, then in a large saucepan bring the other ingredients to a slow simmer.

Remove from the heat and leave to cool for 30 minutes. Once cool whisk in the softened gelatine leaves & the 100g vodka, place in a plastic container and put in the freezer for a couple of hours - once it starts to freeze use a fork every hour or so to break the ice crystals up, so that it forms a slushy consistency.

Leave in the freezer overnight, serve with fresh fruit.

Enjoy!