



MONTHLY RECIPE - JUNE 2017

Refreshing Summer Lemon Sorbet



Ingredients

6 large lemons, juiced & zest of 2
200g caster sugar
75g glucose syrup
2 tablespoons of vodka
400ml still bottled water
1 sprig of lemon thyme
3 pink pepper corns

Method

In a small saucepan over medium heat, combine the water, sugar, pink pepper, thyme, glucose syrup and boil until the sugar dissolves, for about 1 minute.

Remove from heat and allow to cool. Stir in the lemon juice, vodka and lemon zest, then pour into the bowl of an ice cream maker. Churn for 20 minutes. When the sorbet has frozen into ice crystals (it will still seem quite soft), transfer to a storage container, cover tightly and freeze for 24 hours. Remove from freezer 1 hour before serving.

Perfect for a dessert, cocktails or canopies

Enjoy!

Darren Parkinson, Head Chef