

THE RIVER CAFE LOOK BOOK



PHAIDON

RASPBERRY SORBET

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The riper the raspberries, the better the sorbet.

Ingredients:

1 thick-skinned **lemon**

400g (2 cups) **caster (superfine) sugar**

800g (4 ½ cups) **raspberries**

Serves 6

RASPBERRY SORBET

- 1. Cut the lemon into 1-cm (½-inch) cubes, removing any pips (seeds).**
- 2. Put the lemon into a food processor with 350g (1 ¾ cups) of the caster (superfine) sugar.**
- 3. Blend until puréed with visible bits of lemon skin.**
- 4. Add the raspberries, then blend again until well mixed.**
- 5. Pour the mixture into a freezer-proof container and freeze for about 2 hours, stirring with a spoon to break up the crystals every 30 minutes, until solid.**