



l'art de cuisiner

STARK & WHYTE

Kir Royale Sorbet

Method

Ingredients (Serves 6 - 8) :

500 ml (2 cups) water

250 ml (1 cup) granulated sugar

1 jar Stonewall Kitchen Kir Royale
Brunch Jam

1. To make a simple syrup combine the water and granulated sugar in a saucepan over medium high heat. Bring to a boil. Reduce heat and stir until the sugar is dissolved. Remove from heat.
2. Place 1 jar of Stonewall Kitchen Kir Royale Jam in a food processor. Using a metal blade process jam until currants are fine pieces.
3. Add pureed jam to the simple syrup and mix until uniform. Chill for at least 1 hour in the refrigerator.
4. Place chilled mixture in an ice cream maker. Process for 30-35 minutes until the sherbet is thick and creamy. Freeze in freezer 8 hours or over night before serving. Can be kept frozen for one week in the freezer.



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