

FROM THE JPB  
CULINARY LABS



ASHEVILLE, NC



# SUMMER BERRY SORBET FEATURING CICADA'S SONG ROSE

## Ingredients:

16 oz. strawberries, hulled and sliced (1 large basket)

6 oz. raspberries (1 small flat)

3 oz. blackberries (about 1/2 c.)

1/2 c. granulated cane sugar

1 Tab. vodka

1 1/2 c. Cicada's Song Rose



In a large bowl, sprinkle the sliced strawberries, raspberries, and blackberries with the sugar and vodka. Cover and allow to rest at room temperature for at least 30 minutes. The addition of vodka amplifies the fruit's aromas and resting for 30 minutes ensures the sugar dissolves completely.

Pour the macerated fruits and juices into a blender and add 1/2 c. of the Cicada's Song Rose. Blend on high for 2 minutes. Strain mixture using a fine mesh sieve to remove all the berry seeds.

Add the final 1 c. of Cicada's Song Rose to the strained berry mixture and refrigerate at least 4 hours before churning in an electric ice cream maker for 15-20 minutes; just until the sorbet is light and fluffy. Freeze an additional 2-4 hours before serving.