

Strawberry sorbet from the good old days



 4

Method

Bring the sugar and water to the boil in a saucepan. Pour the hot syrup into a jug and cool it in crushed ice.

Puree the strawberries in a blender and add a drop of lemon juice.

Mix the strawberry puree with the cooled syrup.

Fill a large bowl with crushed ice and sprinkle salt over it.

Place the strawberry mixture in a resealable airtight bag. Close it well and place it in the ice and salt until the sorbet stiffens. Knead the mixture every so often.

Serve frozen with fresh fruit as a garnish.

Enjoy !

Ingredients (to serve 4)

60 ml water
60 g granulated sugar
200 g fresh strawberries (or
other fruit in season)
a drop of lemon juice
crushed ice
salt