



## Aperol and blood orange sorbet

*Sorbetto all'Aperol ed arancia rossa*

The Aperol Spritz, sometimes called the Spritz Veneziano, is a refreshing orange cocktail made from Aperol and prosecco. It's extremely popular across Italy, particularly in Venice, and is fast becoming a drink of choice in Britain, too. So what better way to do it justice than to make it into a beautiful sorbet to enjoy on a hot summer's day? For an added twist, place a scoop of sorbet into a flute glass and top with chilled prosecco.

Serves 4–6

**300g caster sugar**

**400ml blood orange juice (about 5–6 oranges)**

**100ml Aperol (orange liqueur)**

1. Put the sugar and 200ml water in a small saucepan. Heat over a low heat for several minutes until the sugar has dissolved, stirring occasionally. Increase the heat and bring to the boil. Boil for 1–2 minutes then remove from the heat. Leave to cool.

2. Add the orange juice and Aperol and stir.

3. Pour the mixture into a 2-litre shallow, freezerproof container. Cover and freeze for 2–3 hours.

4. Remove the partially frozen sorbet from the freezer and blitz the mixture using a food processor or blender (blitzing will break down the ice crystals). When the sorbet is pale orange and smooth, return to the freezer and leave overnight or until frozen.

5. About 15 minutes before serving, transfer the sorbet to the fridge to soften slightly.