



BLACKBERRY SORBET

DESSERTS

SORBETTO ALLE MORE

Blackberry sorbet is always my flavour of choice and brings back memories of foraging with friends when I was a little boy. We'd pick and eat our way through the bushes, and our purple-stained mouths and fingers were always a huge source of amusement – until my mum scrubbed me clean later that evening, practically scraping off the top layer of my skin in the process! This sorbet is perfect served with a chilled bottle of prosecco.

250g caster sugar
600g fresh blackberries
Juice of 2 lemons

Serves 6

1] Put the sugar in a small saucepan with 750ml water. Heat over a low heat for several minutes until the sugar has dissolved, stirring occasionally. Increase the heat to medium and bring to the boil. Boil for 1–2 minutes then remove from the heat and leave to cool.

2] Blitz the blackberries in a food processor or blender until smooth. Place a sieve over a medium bowl and push the blackberries through using the back of a wooden spoon to remove most of the seeds. Discard the seeds.

3] Tip the blackberry purée into the cooled sugar syrup and stir in the lemon juice.

4] Pour the mixture into a 2-litre shallow, rigid freezerproof container, cover and freeze for at least 4 hours or, ideally, overnight.

5] Remove the 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 smooth, put it back in the freezer for at least 4 hours or overnight.

6] About 10 minutes before serving, remove the sorbet from the freezer to soften slightly. Serve in scoops in glass dishes or glasses.