

Strawberry Sorbet

1/4 cup of Strawberry Wine
1/3 cup granulated white sugar
1 pound of fresh or frozen unsweetened strawberries
1 tablespoon of lemon juice
4 tablespoon of water

Place the sugar, water, and wine in a small saucepan, over low heat, and stir until the sugar is completely dissolved (about 3-5 minutes). Slow boil the mixture for one minute then remove from heat. Pour the sugar syrup into a heatproof container, and place in the refrigerator until completely chilled (about an hour or so).

Meanwhile, thaw the frozen strawberries and then place the thawed strawberries in a food processor and process until the strawberries are pureed. Transfer to a large bowl, add the lemon juice and water, and refrigerate until the mixture is thoroughly chilled. (If using fresh strawberries, puree the berries in the food processor, transfer to a large bowl, add the lemon juice and wine, and place in the refrigerator until chilled.)

Once the simple syrup and pureed strawberries are completely chilled, combine the simple syrup with the pureed strawberries. Transfer the mixture to the chilled container of your ice cream machine and process according to the manufacturer's instructions. Once made, transfer the sorbet to a chilled container and store in the freezer.

If you do not have an ice cream machine, then pour the mixture into a 8 inch (20 cm) or 9 inch (23 cm) stainless steel pan (sorbet will freeze faster in stainless steel), cover with plastic wrap, and place in the freezer. When the sorbet is completely frozen (3 to 4 hours), remove from freezer and let stand at room temperature until partially thawed. Transfer the partially thawed sorbet to the food processor, and process to break up the large ice crystals that have formed on the sorbet. (This step is what gives the sorbet its wonderful fluffy texture.) Place the sorbet back into the pan and refreeze for at least three hours, and up to several days.