

Raspberry & Pink Peppercorn Sorbet

The addition of pink peppercorns tempers out the acidity of the raspberry and brings a floral note to this delicious and crisp sorbet. The raspberries, at peak ripeness, mix harmoniously with the peppercorns to create a bright and fragrant explosion of flavors. Use as dessert, plating component, or an intermezzo palate cleanser.

INGREDIENTS

Syrup

- 150g (5.3oz) **ANDROS Professional Raspberry Spreads**
- 25g (.8oz) Pink peppercorns
- 75g (2.5oz) Sugar
- 147mL (5 fl oz) Water
- Pinch Salt

12 servings

INSTRUCTIONS

1. Toast peppercorns @ 350°F for approximately 5 minutes.
2. Add Andros Professional Raspberry Spreads and all remaining ingredients to a sauce pan and slow simmer for approximately 3 minutes.
3. Strain and cool completely.
4. Process syrup through ice cream machine.



FEATURED INGREDIENT



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