




Instant Berry Sorbet

Ingredients:

FROZEN BERRIES	800 G	ICING SUGAR	130 G
LARGE VANILLA POD, SCRAPED	1 SPLIT AND	EGG WHITES	190 G

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Berries Icing sugar Vanilla pod	800 g 130 g 1	Put in cold bowl	–	2,000 rpm Pulse	3 to 4 pulses		Turbo until a powder is formed
2	Egg whites	190 g	Drizzle	–	3,500 rpm	30 sec		Taste and adjust seasoning



CHEF'S TIP

To obtain a slightly creamy sorbet, add 200 g of plain yoghurt along with the egg whites. The taste can be varied according to the fruit (strawberries, cherries, raspberries, black currants, etc.) by using different spices (strawberries/cloves, black currants/mint, blackberries/cinnamon, cherries/allspice, etc.).