

Raspberry Sorbet

WITH WHITE LEMON BALSAMIC VINEGAR



Ingredients

Sorbet:

- 4 cups frozen or fresh raspberries
- 1 cup granulated sugar
- 1 cup water
- 1/4 cup White Lemon Balsamic Vinegar
- 1 tablespoon freshly squeezed lemon juice

Lemon Cups:

- 2-4 lemons, cut in half, and scooped out



Directions

1. For Frozen: Place the frozen raspberries in a colander and thaw at room temperature for about 15-20 minutes.
2. For Fresh: Wash the raspberries thoroughly and remove any stems or leaves. Pat them dry with a paper towel.
3. Make the Lemon Cups: cut each lemon in half down the center. Scoop out insides without piercing the shell. Set lemon juice and pulp aside (can use for sorbet). Place lemon cups in the freezer to solidify.
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5. Once the raspberries are thawed, transfer them to a blender or food processor and blend until smooth. Strain the puree through a fine sieve if desired, to remove any seeds. You should have about 2 cups of raspberry puree.
6. In a medium saucepan, combine the granulated sugar and 1 cup of water. Heat the mixture over medium heat, stirring constantly until the sugar dissolves completely.
7. In a large bowl, combine the raspberry puree, simple syrup, and balsamic vinegar. Stir well until everything is thoroughly combined. Add lemon juice and mix again.
8. Cover the bowl and refrigerate for at least 2-4 hours, or until the mixture is thoroughly chilled.
9. Once the mixture is chilled, pour it into an ice cream maker and churn according to the manufacturer's instructions. This usually takes about 20-30 minutes.
10. Once the sorbet has reached a soft and creamy consistency, transfer it to a lidded freezer-safe container. Place a piece of parchment paper directly on the surface of the sorbet to prevent ice crystals from forming. Seal the container and freeze for an additional 2-4 hours, or until the sorbet is firm.
11. Scoop the Raspberry Balsamic Sorbet into the frozen lemon cups.

Notes