



## Strawberry Rhubarb Sorbet

### **The finished dish**

Along with other harbingers of spring, rhubarb and strawberries say summer's on the way. Here I combine these natural partners in a sorbet with the consistency of a sherbet for a slightly tart, yet surprisingly sweet dessert—so welcome at the point when winter fruits have lost their charm.

### **What do I need?**

750 grams of sliced fresh rhubarb

300 grams of sugar

125 ml water

750 grams of strawberries, rinsed, hulled and quartered

125 ml fresh orange juice

### **What do I do?**

Combine the rhubarb in a saucepan with the sugar and water. Bring to a boil, then reduce the heat slightly and simmer until the rhubarb is very tender, about 20 minutes. Puree the rhubarb in a food processor and remove to a large bowl. Add the berries and the orange juice and puree, then stir in the rhubarb. Cool to room temperature. Freeze in an ice cream maker according to the manufacturers instructions.