

## Rhubarb strawberry sorbet

### *Ingredients*

For about 800 ml  
300g of strawberries  
500g of fresh rhubarb  
100g of sugar  
25 g glucose syrup

### *Preparation*

Cut the rhubarb into pieces. Add the strawberries, sugar. Divide in a baking dish. Cover with aluminum foil and bake an hour at 150 ° C. Let cool before letting stand in the fridge.

The next day, collect the juice. Heat it with the glucose syrup and incorporate this fruit mixture. Turbinez in the sorbetic at least half an hour then let stand two hours in the freezer.