

Strawberry Rhubarb Sorbet

Ingredients

For approximately 800 ml

300g strawberries

500g fresh rhubarb

100g of sugar

25 g of glucose syrup

Preparation

Cut the rhubarb into pieces. Add the strawberries and sugar. Spread in a baking dish. Cover with aluminum foil and bake for an hour at 150°C. Let cool before leaving to rest in the fridge.

The next day, collect the juice. Heat it with the glucose syrup and add this mixture to the fruit. Mix in an ice cream maker for at least half an hour then leave to rest for two hours in the freezer.