



Raspberry Sorbet

Jacob · 29/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 25 mins

Description

This raspberry sorbet is lightly sweetened with honey to give it a delicious sunripened quality. It's lovely and light with a sweet tart flavor. This recipe is versatile as the finished product can be an icy granita or smooth sorbet. No ice cream machine required.

Ingredients

- 4 (6 ounce) containers fresh raspberries - ½ cup honey - 4 cups water
- divided - ¾ cup white sugar - ½ cup light corn syrup

Instructions

1. Place raspberries in the bowl of a food processor; blend until smooth. If an extra smooth sorbet is desired
2. press pureed raspberries through a fine sieve to remove seeds. Whisk together pureed raspberries and honey in a large bowl. Combine 3 cups of water
3. sugar
4. and corn syrup in a large saucepan; stir to combine. Bring to a boil over high heat. Boil until sugar is dissolved
5. without stirring
6. about 2 minutes. Stir sugar water and remaining 1 cup of water into raspberry puree. Make an ice bath by filling a very large bowl with water and ice. Set the bowl of raspberry puree in the ice bath
7. and whisk until cool. Pour cooled puree into a 9x13-inch baking dish; cover and freeze until solid
8. 6 to 8 hours. To make a coarsely textured granita
9. use a fork to scrape frozen puree into small crumbs. For a deliciously silky sorbet
10. transfer frozen puree to a food processor and process until smooth.