



INGREDIENTS

- 375g raspberries
- ½ cup raspberry syrup
- ¼ cup glucose syrup
- 1 lime, zest finely grated, juiced
- 200ml crème fraîche

Raspberry, Lime & Crème Fraîche Sherbet

I love the way good basic recipes can be rejigged to suit different occasions and ingredients. I originally made a mango, lime and crème fraîche sorbet (more accurately called a sherbet, see website for details); when I needed something to accompany a friend's chocolate tart, I used the base recipe to create this raspberry version. It's also fun served in mini waffle cones to feed a crowd, and delicious with a wild raspberry eau de vie, like Massenez Framboise Sauvage.

Serves 8

METHOD

1. Place raspberries, raspberry syrup, glucose and lime juice in a food processor or blender and puree until smooth.
2. Pass through a fine sieve into a large bowl.
3. Whisk in crème fraîche and lime zest and churn in an ice cream machine until frozen. You may need to give it a stir to distribute the lime zest evenly as it tends to stick to the blades of the churn.
4. Transfer to a container and place in the freezer for a few hours or overnight.
5. Serve in mini waffle cones, alongside chocolate tart or just on its own for a refreshing summer dessert.