

Berry Sensation Sorbet



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You can also set this in an ice block maker and use it as a refreshing healthy treat for kids. You can also freeze it in ice cube trays and use it in cocktails.

- Sub Category Name

Food

Sorbets

- Recipe Source Name

Real High Tea at Home Recipes

Used Teas



Exceptional Berry
Sensation

Ingredients

Berry Sensation Sorbet

- 650ml boiling water
- 25g Dilmah Exceptional Berry Sensation tea leaves
- 250ml elder flower syrup



- 2 limes, juiced
- 1 teaspoon stabilizer (such as xanthum gum)
- 50g mixed frozen berries

Methods and Directions

Berry Sensation Sorbet

- Place Berry Sensation tea leaves in a heatproof bowl. Pour over boiling water and set aside for 3 minutes to infuse. Strain through a fine sieve. Set aside to cool.
- Place the stabilizer in a medium bowl. Gradually add tea mixture, stirring constantly, until well combined. Add elder flower syrup and lime juice and stir to combine.
- Churn sorbet in an ice cream machine. When the sorbet is nearly frozen, add the chopped mixed berries and churn until well combined. Scoop into serving glasses and serve immediately.