

BAKING



Lime Rosemary Sorbet

Ingredients for 4 people

180 g cane sugar
200 ml water
1 sprig of rosemary
200 ml RAUCH lime juice
100%

Preparation

Heat sugar and water in a pan and let it boil for 5 minutes. Wash rosemary and pat dry.

Let rosemary steep in sugar syrup at low heat for 8-10 min. Remove rosemary.

Add RAUCH lime juice to the sugar syrup and let cool down. Then put it into the freezer in an adequate container for at least 6 hours. Stir it with a whisk from time to time. Finished!

Serving tip: Put 1 scoop of each into a preserving jar and decorate with rosemary and lime wedges.

Tip: Pour sparkling wine over 1 scoop of sorbet in a wine / champagne glass.

