



# STRAWBERRY SHERBET WITH SPARKLING WINE

## INGREDIENTS

### For the sherbet:

- 1 pound (500 g) strawberries, hulled and sliced
- 2/3 cup (140 g) superfine sugar
- 1 1/2 teaspoons Kirsch liqueur

### For the topping:

- 1/2 pound (250 g) strawberries, hulled and sliced
- Superfine sugar to taste
- Kirsch to taste
- 3/4 cup (180 ml) chilled sparkling wine

PREP TIME: 30 MIN  
SERVINGS: 2

## METHOD

In a food processor or blender, combine the strawberries and sugar and puree until smooth.

Transfer the mixture to a fine- mesh sieve set over a bowl. Press with a rubber spatula to force the pulp through while leaving the seeds behind.

Stir in the kirsch. Cover and refrigerate until thoroughly chilled.

Freeze in an ice-cream machine according to the manufacturer's directions. Transfer to an airtight container and store in the freezer until serving.

About 15 minutes before serving, sweeten the sliced berries to taste with superfine sugar. Toss gently and let stand to release some of the berry juices.

Stir in kirsch to taste. To serve, scoop the sherbet into stemmed glasses. Spoon the berries over the sherbet, dividing them evenly.

Pour two tablespoons of sparkling wine over each portion and serve immediately.

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