

Rhubarb strawberry sorbet

Ingredients

For about 800 ml

300g of strawberries

500g of fresh rhubarb

100g of sugar

25 g glucose syrup

Preparation

Cut the rhubarb into pieces. Add the strawberries, sugar. Divide in a baking dish. Cover with aluminum foil and bake an hour at 150 ° C. Let cool before letting stand in the fridge.

The next day, collect the juice. Heat it with the glucose syrup and incorporate this fruit mixture. Turbinez in the sorbetic at least half an hour then let stand two hours in the freezer.