

## SPARKLE YOUR HOLIDAY SEASON WITH SORBET

### *Basic Recipe:*

1:1 water : sugar

1-2 teaspoons lemon, lime, citrus juice

Note: Select the fruit you want to use:

Fruit to add 1-1/4 or 3 pears; use fresh or canned fruits

Berries: example: Raspberry – 1 cup; make sure to strain off the seeds

### Substitutions for adding sweetness:

Combine:

1 cup granulated sugar or 3/4 cup granulated sugar

1/4 cup agave, honey or corn syrup

If you are preparing a reduced sweet variety:

Reduce sweetness to 3/4 cup

## SNOWBEAR'S TIPS

### Flavor Suggestions

Try some tea flavors in place of water and sugar

Sour cherry sorbet and Malbec red wine – great spiced up combo

Try a Pinot Noir or your favorite red wine

Convert – any fresh fruit into a sorbet, use some fresh herbs – flavored mint, basil

Use fresh ginger for added great flavor; think chopped candied ginger for a sprinkling

### Helpful Hints

If preparing it in a freezer pan; stir during the first freezing time to improve the texture of your sorbet.

Remember – the idea is to have that fresh fruit flavor; keep it simple and “on the vine”



## SNOWBEAR'S

### GINGER PEAR HONEY WHITE WINE SORBET

1 (29 ounce) can pears in syrup, drain the juice; reserve it

1-1/2 cups Honey Wine and

1 cup sugar

1 teaspoon fresh grated peeled ginger or to taste

2 Tablespoons fresh lemon juice

Drain juice from canned pears; set aside.

In a medium saucepan, bring wine and sugar to a boil. Remove from heat; cool.

In a blender, process the drained pears, lemon juice, and ginger until smooth. Add cooled syrup; cover and process until pureed. Pour into a 3 to 4 cup container, 9x13 inch freezer safe dish, or pan. Cover; freeze for 2 to 3 hours or until partially frozen; stir once during freezing process.

Return mixture to blender; cover and process until smooth. Place in freezer container; cover; freeze for about 3 hours or longer. Before serving, test sorbet for serving. If sorbet is very firm; remove about 15 minutes before serving for easier plating.

With an ice cream scooper, make balls of sorbet to serve in your favorite holiday glasses; can be sprinkled with chopped candied ginger, garnished with mint leaves if desired, or just go wild and dress it up “your style.”

Yield: about 3 to 4 cups



## **SNOWBEAR'S**

### **FRESH MANDARIN ORANGE BLOSSOM SORBET**

- 1 (23 ounce) container mandarin oranges
- 1 fresh orange; zest and juice
- 1 cup granulated sugar or sugar substitute
- 1 cup orange syrup or juice
- 1 Tablespoon fresh lemon juice
- Garnish: As desired; see Cook's note

Drain juice from canned mandarin oranges; set aside. With a zester, remove the orange peel from the fresh orange. Using a juicer, remove juice from a fresh orange. Set aside.

In a medium saucepan, bring sugar substitute or sugar, reserved mandarin juice, and reserved orange juice to a boil. Remove from heat; cool.

In a blender, process the mandarin oranges, lemon juice, and reserved orange peel until smooth. Add cooled orange sugar syrup; cover and process until pureed. Pour into a 9x13 inch freezer safe dish/pan, or 3 to 4 cup freezer safe container. Cover; freeze for 2 hours or until partially frozen; stir once during freezing process.

Return mixture to blender; cover and process until smooth. Place in freezer container; cover; freeze for about 3 hours or longer. Before serving, test sorbet for serving. If sorbet is very firm; remove about 15 minutes before serving for easier plating.

Use an ice cream scooper to make ice cream size balls of sorbet. Place in your favorite fancy glasses. Garnish as desired.

Cook's note: This sorbet has a pure fresh orange flavor that is very vibrant. You could add drizzles of caramel or chocolate pairs well. Another idea would be to turn it into an Oriental sorbet with a caramelized sesame seed sprinkle. How awesome that would be!

Yield: about 3 cups

Adapted from: [www.tasteofhome.com](http://www.tasteofhome.com)

### To Use Canned Fruit:

#### FRESH GINGER PEAR SORBET

1 (29 ounce) can pears in syrup, 1 cup sweet syrup

1/4 cup granulated sugar

1 teaspoon fresh grated peeled ginger or to taste

2 Tablespoons fresh lemon juice

Drain juice from canned pears; set aside.

In a medium saucepan, bring sugar, reserved syrup, and ginger to a boil. Remove from heat; cool.

In a blender, process the pears and lemon juice until smooth. Add cooled syrup; cover and process until pureed. Pour into a 3 cup container, 9x13 inch freezer safe dish, or pan. Cover; freeze for 2 hours or until partially frozen; stir once during freezing process.

Return mixture to blender; cover and process until smooth. Place in freezer container; cover; freeze for about 3 hours or longer. Before serving, test sorbet for serving. If sorbet is very firm; remove about 15 minutes before serving for easier plating.

Yield: about 3 cups

Adapted from: [www.tasteofhome.com](http://www.tasteofhome.com)

## **FRESH GINGERED PEAR RIESLING SORBET**

3 to 4 ripe pears; about 2-1/4 peeled, chopped

1-1/2 cups sweet Riesling

1/2 to 1 Tablespoons grated peeled ginger

1 cup granulated sugar

1-1/2 Tablespoons lemon juice or to taste

In a medium saucepan, combine pears, wine, and ginger. Cover; bring to a boil over high heat; reduce to very low; cook, covered for 15 to 20 minutes.

Carefully, transfer pears, wine and ginger to blender; add sugar. Cover very tightly and puree until smooth, about 10 seconds.

Pour through a strainer into an airtight container; stir in lemon juice; cover; refrigerate until very cold, about 4 hours.

Transfer to ice cream maker; churn according to manufacturer's instructions. Transfer sorbet to airtight container; chill in freezer for at least 5 hours before serving.

Yield: about 1 quart

Adapted from: Max Falkowitz, Editor of Serious Eats, New York