

Berry Basil Sorbet Recipe

4 cups mixed berries*
1 lime (juice only)
3/4 cup water
3/4 cup sugar
2 tsp berry kirsch*
1/2 oz fresh basil leaves, cut chiffonade**

Ingredient Notes:

Berries: I used 2 cups hulled strawberries, 1 cup blackberries, 1 cup blueberries

Kirsch: I used this because I had it, but even neutral flavored alcohol will work. Alcohol does not freeze and helps keep the sorbet from freezing rock solid. I could not even taste it in the sorbet. You can leave it out if you don't want to include alcohol in the recipe.

Chiffonade: French for "made of rags" it is a method of cutting herbs or lettuce into fine strips. Go here [to see the cutting technique](#).

In a small pot combine the water and sugar and heat until the sugar dissolves to make a simple syrup. Let cool.

Clean and wash the berries. Place them in a food processor or blender and puree. Add the simple syrup and the lime juice and puree to combine.

Strain the berry puree to remove the seeds through a fine mesh strainer. It's a lot of work to push it through, but straining the puree gives the finished sorbet a lovely smooth texture. Chill the strained puree until cold.

Freeze according to your ice cream machine's directions. Right before it is done, when the sorbet is thick, add in the alcohol and sliced basil and allow it to mix in. Transfer the sorbet into a freezer container and freeze until firm.

Yield: About 1 quart.