

Blood Orange Rhubarb Sorbet

INGREDIENT LIST

Blood orange
Rhubarb
Sugar
Glucose
Water
Salt
Vodka
xantham

RECIPES

RECIPE NAME

Ingredient	Quantity	Unit	Notes
Blood orange juice	470	g	No seeds, some pulp is okay
rhubarb	100	g	Peeled and thin sliced
sugar	100	g	
water	400	g	
glucose	200	g	
vodka	50	g	
salt	3	g	
xantham	4	g	

YIELD 1 bain

PROCEDURE

Place the blood orange juice, sliced rhubarb, and sugar in a pot. Bring to a low simmer for 20 minutes, careful to not the mixture to reduce at all. The rhubarb should become tender.

Pour juice + rhubarb mixture into a blender bowl and add the water, glucose, vodka, and salt. Blend on high until the mixture is smooth and homogenous. Feather in the xantham and blend for 30 seconds to make sure it activates. Pour the sorbet mix into the ice cream machine and churn on the first setting. After churned, transfer to a bain with a parchment square over top and store in the basement freezer.