

AMARENA CHERRY SORBET



Difficulty : 

 Serves 6

Ingrédients

500ml Amarena Sour cherry puree

50g Amarena cherries

125g sugar

12cl water

Juice of a 1/4 lemon

15ml Kirsch liqueur

Recipe

Combine the sour cherry purée with the lemon juice.

In a saucepan, prepare the syrup by boiling the water with the sugar, then leave to cool.

Combine the Amarena cherries with the syrup, mix well then add the sour cherry and lemon mixture.

Put it all in the ice cream maker.

Pour the Kirsch in when the sorbet is nearly finished. Scoop into balls and serve in a dish with fresh fruit or Amarena cherries

ICE CREAM WITH MANGO AND STRAWBERRY PIECES



Difficulty : 

 Serves 6

Ingrédients

5 natural yoghurts
4 eggs
1 pinch of salt
80g icing sugar
100g fresh cream
40g mango nuggets
40g strawberry nuggets

Recipe

Start by separating the eggs.
Put the whites in a bowl. Add a pinch of salt.

Whisk the egg whites with an electric whisk until firm.
In another bowl, combine the yoghurts, sugar and crème fraîche. Carefully fold in the beaten egg whites.

Cover the bowl with film and freeze.
Sprinkle the ice cream with mango and strawberry pieces.
Freeze 3 hours before serving.