

Red Wine–Raspberry Sorbet

If you don't believe the saying that the whole is greater than the sum of its parts, this simple yet incredibly good sorbet is proof positive that it can be true. This is my all-time favorite sorbet.

Makes about 1 quart (1 liter)

INGREDIENTS

1 cup (200 g) sugar

3/4 cup (180 ml) water

1 bottle (750 ml) fruity red wine, such as Merlot, Zinfandel, or Beaujolais

3 cups (15 ounces/400 g) raspberries

DIRECTIONS

In a medium saucepan, bring the sugar, water, and red wine to a boil and let boil for 1 minute, stirring to dissolve the sugar. Remove from the heat and add the raspberries. Cover and let steep for 1 hour.

To purée the berries and remove the seeds, using a rubber spatula, press the mixture through a mesh strainer set over a medium bowl or pass it through a food mill fitted with a fine disk into a medium bowl. Cover and refrigerate until thoroughly chilled.

Freeze in an ice cream machine according to the manufacturer's instructions.

VARIATION

For a lighter-tasting sorbet, use rosé in place of the red wine.

TIP

You can use frozen raspberries in this recipe. There's no need to thaw the berries before adding them to the warm wine.



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