



Sake & Elderflower sorbet with lime 'confetti'

Great as an aperitif or palate cleanser

ASHBOLT Elderflower sorbet

800 ml sugar syrup (equal parts caster sugar and water)

Juice of 2 lemons

200 ml ASHBOLT Elderflower Concentrate

Heat water and sugar until dissolved. Cool. Add remaining ingredients and churn in an ice-cream machine* until icy smooth. Store in the freezer, in an air tight container.

*If you do not have access to an ice cream machine, simply place liquid into the freezer, half freeze, 'fluff' with a fork and freeze again. Repeat this process 2-3 times.

Yields approximately 1 litre.

Lime 'Confetti'

4 limes

Using a microplane, carefully remove zest. Place on a tray with paper towel and leave in a warm, dry area until 'confetti'-like in texture, (you will find that this creates an intense lime flavour).

'Bringing it together'

Pre chill shot glasses and Sake. Place a small scoop of sorbet into a shot glass, pour over Sake and sprinkle with lime 'confetti'.

Alternatively ...

A sprig of mint can add a beautiful freshness, as will a splash of French Champagne in place of the Sake.