

EMERIL'S RASPBERRY SORBET

SOURCE: PRIME TIME EMERIL

INGREDIENTS:

4 1/2 C raspberries (about 18 oz), rinsed/drained
3 C simple syrup (see below)
3 TBS fresh lemon juice
Raspberry Coulis (see below)

DIRECTIONS:

Simple Syrup: Bring **2 C sugar & 2 C water** to boil in heavy medium saucepan over high heat - reduce heat to medium-low - simmer, stirring till sugar is completely dissolved (6-8 minutes) - let cool completely - transfer to airtight container & refrigerate till completely chilled (at least 4 hours). (*Leftovers may be refrigerated in airtight container for several weeks*)

Raspberry Coulis: bring **2 C rinsed raspberries** (about 12 oz), **1/4 C simple syrup & 1 1/2 TBS fresh lemon juice** to simmer in heavy medium saucepan over low heat - simmer, stirring occasionally, till berries are very soft (about 10 minutes) - sprinkle **1/2 TBS cornstarch** over **2 tsp cold water** & stir to dissolve. Pour into simmering raspberry mixture - cook, stirring occasionally, till sauce thickens (about 3 minutes). Strain through fine-mesh wire sieve into medium bowl - discard seeds - cool completely, cover & refrigerate till ready to use (freeze any leftover coulis in plastic container for up to 1 month).

Combine raspberries, syrup & lemon juice in bowl - process in 2 batches in food processor till smooth - strain through fine-mesh strained into medium bowl - discard seeds - refrigerate will well chilled (at least 2 hours).

Pour purée into ice cream machine & churn according to instructions - pack into airtight contained & freeze at least 2 hours before serving. To serve, scoop into dessert bowls & drizzle with Raspberry Coulis.

Makes: 1 qt