

Trou Normand (Apple Sorbet with Calvados)

SOURCE: SAVEUR

(Jean-Georges Vongerichten & Mark Bittman's Cooking at Home with a 4 Star Chef)

INGREDIENTS:

1/3 C sugar

1/3 C water

8 Granny Smith apples, cored (for juicing)

Juice from 1 lemon

Calvados

DIRECTIONS:

Bring sugar & water to boil in small saucepan over medium-high heat, stirring till sugar dissolves (3-4 minutes). Transfer syrup to medium bowl & refrigerate till chilled. Juice 8 cored Granny Smith apples in an electric juicer, skimming off any foam. Stir apple juice & juice of lemon into syrup. Process in ice cream maker according to manufacturer's directions.

To serve, scoop sorbet into small dessert bowls, make a divot on top & add a splash of Calvados.

Serves: 4