



The COOK'S Choice



Bramley Apple and Calvados Sorbet

Wykeham Arms - Winchester, Hampshire

 **Preparation time:**

 **Cooking time:**

 **Serves:**

Ingredients

500g pureed Bramley apple
100g water
150g caster sugar
100g glucose syrup
Juice of ½ lemon
50ml calvados

1. Puree the Bramley apple in a blender until smooth. Bring the rest of the ingredients up to the boil in a pan, let cool then feed into puree mix until all is incorporated.
2. Transfer into a wide shallow bowl and put in the freezer. Keep stirring at regular intervals to break up the ice crystals. Preferably leave overnight before serving.

