

Roasted Apricot Sorbet

The original recipe from Gourmet peeled the roasted apricots and forced them through a fine sieve. I did not peel them or force them through a sieve because I used my Vitamix blender and made sure the apricots were finely puréed. You need an ice cream maker for this recipe but if you don't have one try just freezing it and let it soften before serving. I think it would work. The smell of the roasted apricots is amazing.

Ingredients:

This recipe yields about three cups of sorbet
I was able to serve six people with my apricot cake

2/4 cup ((200g) sugar
1/2 cup (100ml) water
1/3 cup (50g) dried apricots (chopped)
1 1/2 pound apricots (680 g) about 15 small apricots
2 TBS lemon juice
1/8 tsp almond extract.

Directions:

Preheat the oven to 350° Fahrenheit (180 celsius) . Wash the apricots and roast them for about an hour whole in a small roasting pan in the middle of the oven until they are soft . After roasting, cool the apricots before you remove the pits.

In the meantime bring the sugar, water and chopped dried apricots to a boil, stirring until the sugar is dissolved. Cool and let the mixture stand for about an hour to soften the apricots. Purée the dried apricot mixture, roasted apricots, lemon juice and almond extract in a blender until very smooth. I puréed mine in my Vitamix for about 2 minutes. Chill the purée for about eight hours and freeze in an ice cream maker. Keep the sorbet in a covered container in the freezer.

Guten Appetit
Recipe from Gourmet Magazine
adapted by © Sunnycovechef

