



## *Pink Lady® and sparkling rosé sorbet*

Not your average dessert. This grown-up treat is refreshing and light, perfect for summer.

Makes about 1.2L



Created by:  
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### *Ingredients:*

- ♡ 6 Pink Lady® apples, cored and cubed
- ♡ Juice (60ml) of 1 lemon
- ♡ 1 cup (250ml) Pink Lady® apple juice
- ♡ ½ cup (100g) sugar
- ♡ 4 sprigs mint
- ♡ 2 cups (500ml) rosé sparkling wine
- ♡ ½ packet (100g) frozen raspberries
- ♡ Sugar cones, apple slices, raspberries and mint, for serving (optional)

### *Method:*

1. Toss apple cubes in lemon juice and place in a freezer-safe bowl or resealable bag.
2. Freeze until rock hard, about 4 hours or overnight.
3. Make a simple syrup by combining apple juice, sugar and mint in a saucepot. Stir until sugar dissolves.
4. Set aside for 15 minutes to infuse and cool, then discard mint.
5. Place syrup, rosé sparkling wine, raspberries and apples in a blender and blitz to create a smoothie-like frozen texture. (You can choose to strain the mixture at this point.)
6. Pour mixture into a 2L plastic container.
7. Cover with clingfilm and freeze for 8-12 hours, or until firm and frozen.
8. Serve on cones or in bowls with fresh berries, apple slices and mint, if you like.

