

19 April 2008 / 1.30pm to 2.30pm

GINGER FLOWER SORBET WITH STRAWBERRY & KAFFIR LIME LEAF

Presented by
Chris Salans

Ingredients:	
	Serves 4
120g	strawberries, hulled and cut into segments
30g	sugar
30ml	lime juice
1	kaffir lime leaf, julienned
350ml	<u>Ginger Flower Sorbet</u>
125g	water
100g	sugar
20g	glucose
3g	ginger flowers, sliced
150ml	gelatine sheet, soaked
30ml	yoghurt
	lemon juice



Recipe Notes:

Method for Cooking:

Mix the strawberry segments with the sugar, lime juice and julienned kaffir lime leaf in a bowl. Cover and place in the refrigerator to marinate for as long as possible.

For the ginger flower sorbet:

Boil 350ml water with the sugar, glucose and sliced ginger flowers in a saucepan until sugar is completely dissolved. Remove saucepan from the heat, cover and allow it to infuse for 10 minutes and then strain. Add in the soaked gelatine and mix well; allow it to cool until the gelatine is set. Add in the yoghurt and lemon juice and whisk until smooth. Transfer the mixture to an ice cream machine and process as the manufacturer's instructions.

To serve:

Place the marinated strawberries and the resulting juice into 4 cold bowls and top with a scoop of ginger flower sorbet. Garnish with a fresh kaffir lime leaf and serve immediately.