

Apple Celery Sorbet

Yield: 1 liter

20g granulated sugar
2g sorbet stabilizer
110g water
45g granulated sugar
35g glucose powder
250g green apple purée (10% sugar)
150g celery juice
20g lemon juice

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/ 120°F. Whisk in stabilizer, then remaining sugar and glucose and bring to a boil for about 30 seconds. Remove from heat, chill, and allow syrup to mature for at least 4 hours.
3. Combine syrup, purée, and juices; process in batch freezer.