

Frosted Fusions

Keep Cool & Fuse The Flavours



Strawberry & Elderflower Sorbet Recipe Card

A refreshing, floral-fruity sorbet perfect for warm days and garden gatherings.

Ingredients

- 500g fresh strawberries, hulled
- 100ml elderflower cordial
- 1 tbs fresh lemon juice
- 100g caster sugar
- 100ml water



Method

1. **Make a simple syrup:** In a small saucepan, combine the sugar and water. Stir over low heat until the sugar dissolves completely. Remove from heat and allow to cool.
2. **Blend the fruit:** In a blender or food processor, purée the strawberries with the elderflower cordial and lemon juice until completely smooth.
3. **Strain the mixture & combine:** Pour the purée through a fine sieve into a bowl or jug to remove seeds for a smoother texture. Stir the cooled syrup into the strawberry-elderflower mixture until fully combined.
4. **Freeze:** Pour into a freezer-safe container and freeze for at least 2 hours. For a smoother sorbet, stir every 30 minutes to break up ice crystals.
5. **Serve:** Scoop into chilled bowls or cones. Garnish with fresh mint or edible flowers if desired.

Tips & Notes

- **Use Very Ripe Strawberries:** The ripest strawberries will give the most intense flavour and natural sweetness.
- **Serving Tip:** Remove the sorbet from the freezer about 5–10 minutes before scooping to let it soften for easier serving.



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