

Frosted Fusions

Keep Cool & Fuse The Flavours

Pear Sorbet Recipe Card

A light, refreshing scoop that lets ripe pears shine — simple, elegant, and naturally sweet.

Ingredients:

- 5 ripe pears (about 700g), peeled, cored & chopped
- 120g caster sugar
- 150ml water
- 1 tbsp lemon juice
- Optional: splash of pear brandy or white wine



Method:

1. Simmer pears, sugar, and water in a saucepan until soft (10–12 mins).
2. Blend until smooth, stir in lemon juice (and brandy/wine, if using).
3. Chill mixture in the fridge for 2–3 hours.
4. Churn in your ice cream/sorbet maker, then freeze 4+ hours.

Tips & Notes:

- 💡 Choose very ripe pears — Comice or Conference work beautifully.
- 💡 For extra smoothness, strain the purée before churning.
- 💡 Try swirling in blackberry coulis for a late-summer twist.
- 💡 A grating of fresh ginger lifts the pear flavour beautifully.
- 💡 Pour the mixture into moulds for simple pear ice lollies — perfect for kids (and big kids).

