



## Ingredients

**Serves: 6-8**

**Preparation time: 20 minutes**

**Freezing time: overnight**

150g/5 1/2oz caster sugar

360ml/12fl oz elderflower cordial

150ml/5fl oz strong camomile tea

**To serve:**

Apple puree

Whipped cream

## Directions

A light, refreshing and delicate sorbet, served here as a dessert with apple puree and whipped cream. We've used camomile tea for the sorbet, mixed with elderflower.

1. To make the sorbet, dissolve the sugar in 200ml/7fl oz water in a saucepan on a medium heat. Increase the heat and let the syrup boil for 5 minutes to thicken. Add the elderflower cordial and camomile tea, remove from the heat and allow to cool.
2. Pour the syrup into an ice-cream machine and churn for about 20 minutes, or until set. Transfer to a shallow freezer container and place in the freezer until ready to serve. If you don't have an ice-cream machine, pour the syrup into a shallow freezerproof container and freeze until mushy. Remove from the freezer and beat until the ice crystals are broken up, then freeze again until mushy. Repeat the whisking and freeze until ready to use.
3. To serve, transfer to the fridge 10-15 minutes before serving to soften slightly.

4. Serve in dessert glasses with a spoonful of apple puree and whipped cream at the bottom.