

Rhubarb sorbet with a cold dessert soup

Ingredients:

500 g **Crop's frozen rhubarb**
200 g sugar
1 leaf of white gelatin
juice of 1 lemon



Preparation:

- Slowly heat up the sugar in 200ml water till a syrup.
- Leave to soak the gelatin for 5 minutes in cold water.
- Add the rhubarb and lemon juice to 100ml water. Cook for 5 to 6 min. After cooking, mash the rhubarb and put aside 200ml of the rhubarb puree as dessert soup. Cool off in the refrigerator.
- While stirring, dissolve the gelatine leaf in the rest of the remaining rhubarb puree. Mix with the syrup and cool off this sorbet base in the refrigerator. Thereafter, put the sorbet base in the icecream machine and make rhubarb ice cream.
- Pour the cold rhubarb soup in small cocktail glasses, serve on a dessert plate together with one scoop of ice cream.