

# Ice Ice Baby

Introducing a delightful duo of frozen fruit: blackberry sorbet and raspberry sorbet, each infused with a hint of gin for that extra zing. This frozen treat is not only a refreshing indulgence, but also a work of culinary art.



## Blackberry sorbet

350g blackberry puree  
100g glucose syrup  
100g water  
2cl gin

**METHOD.** Bring the glucose syrup and water to boil. Add the frozen blackberry puree portions to cool down the mixture. Use a hand blender to emulsify. Add the gin. Pour into the ice cream machine. Pour into a square mould and freeze overnight.

## Raspberry sorbet

350g raspberry puree  
100g glucose syrup  
100g water  
2cl gin

**METHOD.** Bring the glucose syrup and water to boil. Add the frozen raspberry puree portions to cool down the mixture. Use a hand blender to emulsify. Add the gin. Pour into the ice cream machine. Fill  $\frac{3}{4}$  of an ice cream mould with the raspberry sorbet and freeze. Place the blackberry sorbet cube in the mould and pour the rest of the raspberry sorbet on top. Freeze again.



## Vanilla ganache montée

250g cream 40%  
80g invert sugar  
50g white chocolate  
60g gelatine mass  
500g cream 40%  
1 vanilla pod

**METHOD.** Heat the cream (250g) and invert sugar until 70°C. Dissolve the gelatine mass in the hot mixture. Pour on top of the white chocolate and make an emulsion with a hand blender. Add the rest of the cold liquid cream (500g) while blending. Store overnight in the fridge. Pipe the vanilla ganache montée into an ice cream cone and place the raspberry sorbet on top.