

Yellow Plum Sorbet centered with a Plum Puree and served in a  
Blown Sugar Peach



30 portions

SORBET

Ingredients

600mls Frozen Mirabelle Plum puree (Boiron) or similar  
400mls apple juice flavoured water (supermarket)  
150gms Liquid Glucose  
Juice of 1-2 Lemons  
2 Large Egg whites (80gms) (pasteurised)

Method

1. Heat a little of the apple juice in a pan and add the glucose, stir until dissolved.
2. Add to the remaining apple juice and peach puree combined, whisk to disperse.
3. Adjust the flavour with the lemon juice and whisk through the egg white.
4. Place in an ice Cream Machine and Churn till light and aerated, place in a cool box in the freezer until required.

## Plum Centre /Puree

### Ingredients

500gms Plum Puree  
5gms Pectin ( teaspoon)

### Method

1. Place the plum puree and in a stainless steel pan and over a moderate heat and whisk in the pectin, bring to the boil whisking periodically to disperse pectin
2. Pass through a sieve and allow to cool. in a disposable-piping bag.

### The service

1. Place the sorbet into a disposable piping bag, tie the open end with cling film to seal, cut the tip with a pair of scissors, do likewise with the Plum puree.
2. Hold the blown plum in one hand and pipe in the apple sorbet 4/5 full.
3. Insert the point of the plum puree bag into the middle of the sorbet and Gently squeeze to fill, place onto a chilled plate and serve immediately.

