



GREEN APPLE SORBET

"Sorbetto alla Mela Verde"

50, plus freezing time 

For the sorbet:

1 pound Granny Smith apples (about 4 or 5),
washed, cored and unpeeled

$\frac{2}{3}$ cup sugar

juice of 1 lemon

1 cup water

For the garnish:

3 stalks rhubarb, washed and trimmed,
(if leaves are still on, discard them)

1 cup water

$\frac{1}{2}$ cup sugar

2 Granny Smith apples

confectioners' sugar for dusting

Prepare the sorbet: Roughly chop the apples, and place them in a blender with the sugar, lemon juice and water, and purée until smooth. (You may have to do this in 2 batches.) Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. Place the sorbet in a container, and freeze for at least 6 hours.

Twenty minutes before you are ready to serve the sorbet, prepare the garnish: Cut the rhubarb into $\frac{3}{4}$ -inch pieces. In a pot, combine the water and sugar, and bring to a boil. Add the rhubarb, and simmer for 10 minutes until it softens and the water becomes a syrup. Remove from the heat, and allow the syrup to cool. Place 1 scoop of sorbet on 4 chilled plates, and garnish with the rhubarb pieces and syrup. Thinly slice the 2 apples and garnish each plate with them. Dust with confectioners' sugar, and serve. SERVES 4

The hint of orchard fruits and clean finish of a Valdobbiadene Prosecco is a great match.