



Strawberry Sorbet with Blackberry Syrup

Ingredients

- 4 cups sliced strawberries (approximately 1 1/2 pounds)
- 1 cup simple syrup
- 2 tablespoons vodka (optional, but produces a softer, less icy sorbet)
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#) reduction

Blackberry Syrup

- 1/2 cup simple syrup
- 1/2 cup [Fustini's Asian Blackberry balsamic](#), reduced by half
- 2 teaspoons [Fustini's Sicilian Lemon balsamic](#) reduction
- 1 teaspoon fresh lemon zest
- 2 pints of fresh blackberries for garnish

Directions

Step 1.

In a blender, puree strawberries, simple syrup, vodka and Sicilian Lemon reduction until smooth. Cover and refrigerate until cool. Churn in an ice cream maker according to the manufacturer's directions. Freeze until firm, about 2 hours.

Step 2. Blackberry Syrup

In a medium bowl, stir together simple syrup, Asian Blackberry reduction and Sicilian Lemon reduction. Hold at room temperature.

To serve, scoop sorbet into serving bowls, drizzle with Blackberry syrup and spoon fresh blackberries on top.