



Mulberry Crumble & Mint Sorbet

Equipment

- Baking tray
- Wooden Spoon
- Chopping board
- Mixing Bowl
- Chef Knives
- Cooking Pot

Ingredients

For Sorbet:

- 100g sugar
- 2 cups water
- 2 limes – zest & juice
- 3 lemons – zest & juice
- 1 small bunch fresh peppermint

For Mulberry Crumble:

For the dough:

- 125 gr. cold butter,
- 2/3 cup granulated sugar,
- 1 ¼ cups flour.

For the filling:

- 3 cups fresh or frozen black mulberries,
- 1/2 cup sugar.

From The Garden

- Mulberry
- Mint

What to do:

For the sorbet:

1. Place sugar and water in a pan, bring to boil and simmer for 5 minutes
2. Remove from heat and cool for a while
3. Zest and squeeze the limes and lemons, chop peppermint finely
4. Mix all ingredients together in a plastic or earthenware container and place in the freezer

For the Mulberry Crumble:

5. Put mulberries into a pan add sugar on top,
6. Cook in high heat until it reaches a dense consistency, like jam and remove from heat,
7. For the dough: mix all the ingredients into a bowl,
8. Then rub into the mixture using your fingertips to make a light breadcrumb texture,
9. Spread black mulberry sauce over a baking sheet,
10. On top of mulberry, sprinkle the crumble mixture evenly
11. Bake in a 190 degrees C preheated oven until the top is golden brown.