

Berry Sensation Sorbet



0 made it | 0 reviews



Peter Kuruvita

You can also set this in an ice block maker and use it as a refreshing healthy treat for kids. You can also freeze it in ice cube trays and use it in cocktails.

- Sub Category Name
Food
Sorbet
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional Berry
Sensation

Ingredients

Berry Sensation Sorbet

- 650ml boiling water
- 25g Dilmah Exceptional Berry Sensation tea leaves
- 250ml elder flower syrup



- 2 limes, juiced
- 1 teaspoon stabilizer (such as xanthum gum)
- 50g mixed frozen berries

Methods and Directions

Berry Sensation Sorbet

- Place Berry Sensation tea leaves in a heatproof bowl. Pour over boiling water and set aside for 3 minutes to infuse. Strain through a fine sieve. Set aside to cool.
- Place the stabilizer in a medium bowl. Gradually add tea mixture, stirring constantly, until well combined. Add elder flower syrup and lime juice and stir to combine.
- Churn sorbet in an ice cream machine. When the sorbet is nearly frozen, add the chopped mixed berries and churn until well combined. Scoop into serving glasses and serve immediately.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025