

STRAWBERRY-CHAMPAGNE SORBET WITH LEMONGRASS AND LIME

Nothing announces the arrival of warm weather quite like the bright red, sweet, juicy ripeness of fresh strawberries. As you very well know, there aren't many things that go together better than the refreshing flavors of strawberries and sparkling champagne. The addition of lemongrass, known for its rose-like aroma, and flavors of lemon-lime, mint, and ginger, allow the strawberry flavors to blossom into something even more divine and delicious. If you're feeling like taking this frosty indulgence to the next level, drop a scoop into a glass of the remaining bubbly and sip away. It's like happy hour and dessert all in one!

Prep time: 15 minutes, plus 2 hours in the fridge

Cook time: 5 minutes

Makes 1 quart



Remove and discard the thick outer layer of the lemongrass. Chop the inner white part of the stalk and grind to a fine powder in a spice or coffee grinder.

In a medium saucepan, combine the strawberries, lime zest, ground lemongrass, honey, and a splash of water over medium heat. Simmer gently for about 5 minutes, or until strawberries soften but still keep their shape. Remove from heat and add the lime juice and champagne. Place in a blender or food processor and puree.

Refrigerate for 2 hours, or until very cold and then freeze in an ice cream maker according to the manufacturer's instructions.

Ingredients:

1 lemongrass stalk
1 ½ pounds strawberries,
washed, hulled, and sliced
1 lime, zested and juiced
2 tablespoons honey
½ cup champagne, sparkling
wine, or sparkling water