

heute gibt es...

Matcha-Sorbet



Ingredients(For about 500ml sorbet)

- 600ml water
- 200g sugar
- 10g Matcha

Preparation:

1. Add the water and the sugar in a saucepan and stir until the sugar begins to dissolve. The sugar water boil and simmer for about 10 minutes. Stir occasionally.
2. Leave to cool the mixture until it only has about 50 ° C. Then stir in the Matcha with a whisk until it has dissolved.
3. The mixture is now in a vessel which is suitable for the freezer. Represents the sorbet in the freezer and looks after about 20 minutes. Once the ground at the edge starts to freeze, it should be stirred. The process you repeat until the sorbet has set.
If you have an ice cream maker, fill into the mixture and allowed to stir on the settings of the machine. Then set for 10 minutes in the freezer and then portioning.

Make it beautiful ♥
Nadine