

Victorian Wine Sorbet

This is a dry sorbet and was used to cleanse the pallet between the meat and game courses.

Ingredients

1 Tbs. gelatin
1 1/4 cups water
3/4 cup white granulated sugar
2 cups dry white wine
1 cup lime juice
1 egg

Cooking Utensils

measuring cup
measuring spoons
2 small bowls
cookpot
wooden spoon
electric mixer
freezer container

Serving Utensils

sorbet dishes
dessert spoons

Separate the eggs. In the mixing bowl, beat the egg whites until they form peaks. Squeeze the limes. In a small bowl, soak the gelatin in 1/4 cup cold water. Boil 1 cup of water and the sugar on the stove in the cookpot for 10 minutes. Dissolve the gelatin in the hot syrup. Chill the mixture in the refrigerator. Place the mixture in a freezer container. Add the wine and lime juice. Fold in the egg whites and place in the freezer to chill. When the sorbet is ready it will have a light, slushy consistency. This could take several days depending on your freezer. Place 1 or 2 small scoops of sorbet in each serving dish and serve chilled. The sorbet must be made several days in advance of the dinner.