



Frosé

Servings: 4-6

Prep Time: 5min

Cook Time: 45min + 4hrs freezing



Ingredients

- 125ml (½ cup) water
- 100g sugar
- 250g strawberries (washed, hulled and chopped)
- 1 x 750ml bottle rosé wine (full-bodied and delicious – something you'd be happy to drink all on its own)
- juice of 1 lemon

Commented [EOB1]:

Directions

1. Put the water and sugar into a small pot and bring to a boil, 1 minute, without stirring, then remove from heat. Allow the syrup to cool down to room temperature (pop the pot into the fridge to speed up the process).
2. Place the cooled sugar syrup and strawberries in a blender, then blitz until smooth. Combine the strawberry-sugar purée with the wine and lemon juice, and place in a freezer-proof container. Freeze until frozen solid, at least 4 hours, but you could do this a few days ahead of serving (it won't freeze rock-hard, but should be solid).
3. Transfer the frozen mixture to a blender and blitz until fluffy, to a texture similar to that of sorbet. Return the mixture to the freezer-proof container and freeze until just before serving, up to 1 hour (whereafter the mixture may freeze a little too hard – if this happens, simply blitz again before serving).
4. Spoon the mixture into Champagne coupes or cocktail glasses of your choice and serve immediately with spoons and straws.