

# SORBET GRAPES

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## INGREDIENTS

- 1 box mixed grapes

## METHOD

- Wash your grapes under cold water
- Try to set your freezer to the lowest temperature it can go down to.
- Place the grapes in the freezer over night.
- The grapes should feel solid & when bitten into they will have a sorbet like texture.
- Keep them in a sealed container & in the freezer until you want to use them, they can keep in the freezer for at least a month.
- Make sure that you eat them immediately once taken out of the freezer as they will become mushy & not very pleasant once having defrosted.
- If you like you can serve them with mascarpone, chocolate dipping sauce or a mint pesto, but they really are perfect on their own. As well as intermediate between courses