



ALCOHOL-FREE GRAPEFRUIT SORBET

Ingredients (for eight glasses)

200 g	sugar
1	lemon
3	grapefruit
2	bottles (750 ml) of Rotkäppchen De-Alcoholised White
2	egg whites (size M)

Preparation

- ¹ Bring sugar and 200 ml water to the boil in a saucepan and simmer for approx. 2 mins. Leave the syrup to cool. Halve and squeeze the lemon and grapefruit (approx. 200 ml of juice). Pour the juice through a sieve and mix with 100 ml Rotkäppchen De-Alcoholised White.
- ² Beat the egg whites with a whisk until stiff. Mix the syrup and sparkling wine mixture together in a bowl. Carefully fold in the egg whites. Freeze the mixture for several hours, preferably overnight. Stir vigorously every 30 minutes for the first four hours.
- ³ Remove the sorbet in balls using an ice cream scoop. Put a ball of sorbet in each champagne glass. Top up with the remaining Rotkäppchen De-Alcoholised White and serve immediately.

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Preparation time approx. 30 minutes. Freezing time approx. 12 hours.

Approx. 540 kJ, 130 kcal per portion. P 1 g, F 0 g, CH 28 g

Image notation Rotkäppchen by Food & Foto Experts

We recommend enjoying this recipe with:

Rotkäppchen De-Alcoholised White



Diese Website wurde mit toujou gebaut