

## **Black Currant Sorbet Recipe**

1 pound black currants  
1 cup granulated sugar  
2 cups water  
3/4 cup crème de cassis (blackcurrant liqueur)

Place the blackcurrants, sugar, and 2 cups water in a large saucepan set over medium heat. Bring the fruit to a simmer and cook it, uncovered, for 5 minutes. Place all the cooked fruit mixture and the crème de cassis in a food processor and blend them until the blackcurrants are smooth. Freeze the mixture in an ice-cream maker according to the manufacturer's instructions. Serve the blackcurrant sorbet immediately or freeze it for an additional hour for a hard set.