



WINE COUNTRY TABLE

*With Recipes that Celebrate
California's Sustainable Harvest*

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NEW YORK



STRAWBERRY SHERBET WITH SPARKLING WINE

SERVES 6

Adding a splash of sparkling wine just before serving makes this sherbet particularly festive. The wine continues to fizz as the sherbet melts, imparting brisk refreshment. Serve in glasses so guests can sip the last delicious drops.

SHERBET:

1 pound (500 g) strawberries, hulled and sliced

$\frac{2}{3}$ cup (140 g) superfine sugar

1½ teaspoons kirsch

$\frac{1}{2}$ pound (250 g) strawberries, hulled and sliced

Superfine sugar to taste

Kirsch to taste

$\frac{3}{4}$ cup (180 ml) chilled sparkling wine

Make the sherbet: In a food processor or blender, combine the strawberries and sugar and puree until smooth. Transfer the mixture to a fine-mesh sieve set over a bowl. Press with a rubber spatula to force the pulp through while leaving the seeds behind. Stir in the kirsch. Cover and refrigerate until thoroughly chilled. Freeze in an ice-cream machine according to the manufacturer's directions. Transfer to an airtight container and store in the freezer until serving.

About 15 minutes before serving, sweeten the sliced berries to taste with superfine sugar. Toss gently and let stand to release some of the berry juices. Stir in kirsch to taste.

To serve, scoop the sorbet into stemmed glasses. Spoon the berries over the sorbet, dividing them evenly. Pour 2 tablespoons of the sparkling wine over each portion and serve immediately.

