

VODKA PROSECCO SORBET

My spin on the Italian classic cocktail 'sgroppino' is a bubbles and citrus sorbet that is definitely one of the world's best ways to kick off a party. This recipe is from my second book *In The Mix 2: More Great Thermomix Recipes*.

Makes: about 2 litres

Time: 15 minutes, plus freezing of lemon juice



INGREDIENTS

50 grams lemon juice
100 grams sugar
750 grams prosecco,
or other sparkling wine
100 grams vodka
600 grams ice cubes



METHOD

1. Freeze lemon juice in an ice cube tray.
2. Place sugar and 100 grams of cold water into mixing bowl. Mix for **4 min/100°C/speed 1** to dissolve sugar and create a sugar syrup.
3. Stir on **speed 1** (no heat) until cooled to 37°C. (If you're in a rush to start cocktail hour, decant the sugar syrup into a shallow container and rinse the mixing bowl with cold water to cool it down, then pour the syrup back in.)
4. Add frozen lemon juice cubes, prosecco, vodka and ice cubes to the cooled sugar syrup. Blend for **20 sec/speed 10**.

Pour into tall glasses and drink immediately.