

'BIG' begonia raspberry sorbet

Serves 4 people

- 150 g/ 5¼ oz 'BIG' begonia flowers
- 200 g/ 7 oz raspberries (or strawberries as desired)
- 80 g/ 2¾ oz honey
- 3 dl/ 1¼ cup Prosecco



And here's how to make it

Finely mix all ingredients in a kitchen blender and strain through a fine-mesh sieve.

Chill in a mixing bowl.

Stir well every 10 minutes until the mixture has developed into a creamy sorbet. This will take between 1 and 1½ hours, depending on the temperature of the deep-freezer.

Our tip:

Combine with a fruity peach or apricot compote.

