



***In support of Food Day Canada, The Domain of Killien
is presenting this summer strawberry sorbet,
featuring Haliburton's Finest Maple wines
from the Moon Shadows Estate Winery.
Now you can try Chef Emily's Summer
Strawberry Sorbet for yourself!! Enjoy!***

Strawberry Sorbet

Makes 4 cups

2 pounds strawberries, hulled and quartered
1/4 cup fresh lemon juice
1 cup Moon Shadows Strawberry Shortcake Dessert wine
2 cups sugar
1 vanilla bean, split

In a medium saucepan, bring wine, vanilla bean (scrape out seeds into liquid) and sugar to a boil over medium heat, stirring often, until sugar dissolves. Add strawberries; reduce heat, and simmer until tender.

Stir in lemon juice and cool completely. Transfer to a blender or use an immersion blender to puree the mixture.

Transfer to a container, cover, and freeze, stir the mixture every hour or so to allow ice crystals to form. Once completely frozen it is ready to serve!