



Organic farmer Maximilian is serving: Apple sorbet.

Preparation: 2 hours and 10 minutes

Difficulty: Easy

Ingredients (10 servings)

- 300 ml of apple juice
- 3 Natyra® apples
- 200 ml of water
- 150 ml of spumante or sparkling wine
- Organic lemon juice
- 50 g of sugar
- 1 pinch of salt

Preparation

Peel, clean and chop the apples into chunks. In a saucepan, mix the apple juice, water, lemon juice, sugar and salt, and add the apples. Cook for about 2-3 minutes until the apples are soft. Blend and let cool. Pour the sparkling wine into the cold mixture and place in the freezer for about 2 hours. Continue to mix until a creamy texture is obtained. Serve with a smile.

Maximilian's suggestion



BIOSÜDTIROL

For an impressive presentation, I scoop out the insides of organic Natyra® apples and pour the sorbet into them. I decorate them all with an apple chip and mint. Enjoy!