

Dessert

Bing Cherry Sorbet with Prosecco

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Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 4 hours 30 minutes

For extra cherry essence, top with chopped fresh cherries.

1 cup sugar

2/3 cup water

4 cups (1 1/3 pounds) fresh Bing cherries, pitted

3 tablespoons amaretto

2 tablespoons fresh lime juice

2 2/3 cups prosecco or other sparkling white wine, chilled

In a 2-cup glass measuring cup, combine the sugar and water. Microwave on HIGH for 2 minutes. Cool completely.

Place the sugar syrup, cherries, amaretto and lime juice in a blender. Process for 1 minute or until smooth. Pour the mixture into the freezer can of a tabletop ice-cream freezer. Freeze according to manufacturers instructions.

Spoon the sorbet into a freezer-safe container. Cover and freeze for four hours or until firm.

Pour 1/3 cup prosecco into each of eight chilled dessert bowls.

Spoon about 1/3 cup of sorbet into each glass or bowl.

Per Serving (excluding unknown items): 113 Calories; trace Fat (0.0% calories from fat); trace Protein; 27g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.