

Sorbet Terrine

Show: Aug 28th

Procedure:

Line a loaf pan with parchment paper or plastic wrap, leaving plenty of extra edge to cover the top. Layer with semi soft sorbets, ice creams or frozen yogurts in alternating and contrasting colors. For one loaf pan three pints fills to the top. Lay one layer evenly along the bottom of pan, then add the next pint on top again evenly spreading to all edges, and lastly spreading final pint and cover with the overlapping plastic wrap. Place in freezer until firm.

To serve remove from loaf pan and remove plastic or parchment then cut with hot knife in 1/2 inch slices. On TV show flavors used were mango, raspberry, lemon or tropical fruit.

For an ice cream version – coffee, chocolate, caramel pecan or nut flavored ice cream.
Chocolate Cup – Melt 1 1/2 to 2 ounces per serving of semi or bitter sweet chocolate in double boiler over simmering water. Create a foil form over a custard cup, or bowl with a flat bottom, being sure to smooth all the folds and wrinkles until they are as flat as possible. Using a pastry brush paint the chocolate on the inside of the foil form, making it fairly thick. Chill in the refrigerator until firm about 10 minutes.

Then carefully tear off and discard foil. Use as a bowl to serve ice cream in.

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