



Zenia Deogan

@thesensorykitchen

BUZZING SALT, RASPBERRY & LEMON SORBET

INGREDIENTS

3 cups Frozen

Raspberries

1.5 lemons juiced and
grated

Simple Sugar Syrup

(270ml water:300g
granulated sugar)

Pinch of Sea Salt

Punnet of Buzz Button

Edible Flowers from

@westlandsuk

METHOD

1. Pop Buzz Buttons into the freezer
2. Make syrup ahead - boil water and add sugar, stir until all dissolved. Leave to cool
3. Blitz frozen raspberries, mix in lemon juice, rind (save some rind) and syrup
4. Remove buzz button from freezer and grate, add salt and lemon rind to create a sorbet topping
5. Scoop, sprinkle and serve

PREP TIME | 30 minutes

COOK TIME | 30 minutes

READY IN | 1 hour