

Grapefruit Sorbet

Ingredients	
Granulated Sugar	13 ounces
Water	7 ounces
Cream of Tartar	Pinch
Grapefruit Juice	1#

1. Combine the granulated sugar, water, and cream of tartar in a pot – be sure that all of the sugar is fluid and no clumps are hiding along the bottom of the pot.
2. Boil the sugar water mixture until it reaches 225 degrees F. Allow the syrup to cool to room temperature.
3. Set aside about 1 ounce of the sugar syrup. In a deep bowl, combine the remaining syrup with about 13 ounces of the grapefruit juice. Mix well.
4. Carefully drop in a clean unbroken whole egg into the sorbet base. The egg should float at the surface. The part of the egg above the surface of the liquid should be about the size of a quarter. If you have a baume scale your sorbet base should be reading between 14-18 degrees baume. Use the remaining syrup and grapefruit juice to tweak the base to the correct baume. Remember to accurately read baume the liquid must be at or around room temperature.
5. Once the correct baume has been reached, cool the sorbet base in the fridge or freezer until very cold.
6. Freeze the very cold sorbet base in your ice cream maker for 15-25 minutes or until it reaches the desired texture.
7. Pour the frozen sorbet into a plastic container and freeze in your freezer for 4 hours.