



Telaya Blueberry Sorbet
Chef Ali Hunziker suggested pairing with 2018 Viognier

Yield: 24 fl oz

Ingredients:

- ¾ lb Sugar
- 1 cup Water
- 2 oz Corn Syrup
- 2 cups Blueberry Juice
- 1½ cups Water

Directions:

Combine the sugar, 1 cup water, and corn syrup in a saucepan. Heat over medium heat while stirring constantly until the sugar and corn syrup dissolve.

Remove from heat and add in the juice and 1½ cups water. Pour into a container and refrigerate overnight.

Using an ice cream maker, freeze the sorbet. Once frozen, place in a container and let it set in the freezer for at least 1 hour before serving.