

White Chocolate Coconut Sorbet

1 ½ cup coconut milk
1 pack dry coconut milk powder
160 ml water
1 tblsp sugar
1 vanilla bean (or 1 tsp vanilla essence)
8 oz melted white chocolate

Method:

Combine milk, coconut milk and water in pot and warm
Add sugar vanilla bean and white chocolate and whisk until
combined. Churn in ice cream or sorbet maker.

Pumpkin Fritter

For roasted pumpkin:

8 oz diced pumpkin
1 tsp sugar
Pinch each Cinnamon & nutmeg
1 tbsp grated fresh ginger
1 oz melted butter

Combine all ingredients, place on a tin sheet and roast in oven on 375
degrees F for about 10 minutes or until pumpkin is soft and
caramelized.

For fritters:

Roasted pumpkin

1 cup all-purpose flour

2 tsp baking powder

2 tablespoons brown sugar

1 egg

1 tsp vanilla

¼ cup milk

Pinch salt

Method:

In mixing bowl mix egg, milk, vanilla, sugar and pumpkin

Combine together all other dry ingredients and add to pumpkin mixture.

Heat oil for frying to about 370 F. Using 2 tablespoons, drop fritters into hot oil and fry until golden brown (for about 2 minutes).

Roll in cinnamon sugar immediately and serve warm topped with Sorbet.

Sorrel Mojito

1 oz Appleton Special

¼ oz Sorrel Syrup

2 Sorrel Buds

4-6 Fresh Mint Leaves

2 Lime Wheels

Sparkling Water



Wild Hibiscus Mojito 'Sorrel'

1 oz Sorrel Infused Rum

¼ oz Ginger Syrup

2 Sorrel Buds

4-6 Fresh Mint Leaves

2 Lime Wheels

Sparkling Water