



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Strawberry Sherbet

Çilek Şerbeti



2.20 pounds strawberry
2.20 pounds sugar cubes

- # Clean the odorous strawberries, and wash them.
- # Place them over a strainer to drain their water.
- # Put the drained strawberries into a steel pot, add the sugar cubes in it. Cover the lid on.
- # Rest it for 2 days at least without uncovering the lid.
- # When the sugar cubes dissolves totally, strain or filter the strawberries to smoothen them.
- # Fill the strawberry sherbet into the jars, cover the caps well. Refrigerate them for 10 -15 days.
- # Fill 1/3 of the glass with strawberry sherbet, and fill the remaining part of the glass with cold water while serving it.

Note: If you do not drain the strawberries well after washing them. Otherwise, the sherbet decays in a short time.