

Black Cherry & Black Pepper Sorbet

Swick

Makes 3 cups | Active Time: 30 minutes | Total Time: 2 hours

Step 1: Preparing the Sorbet

- 4 cups fresh black cherries, pitted (substitute currants or raspberries)
 - 1/2 mandarin orange, juiced
 - 5 tbsp agave syrup
 - 3/4 tsp freshly-ground black pepper
 - pinch of sea salt
 - pinch of freshly ground nutmeg
- Combine the cherries, juice and sweetener in a high-speed blender. Add the salt and nutmeg and process until smooth.
- Pour into a sorbet maker and follow manufacturer's instructions.
- Note: This is a delicious accompaniment to the Chocolate Ganache Torte