

Salsa Sorbet

Ingredients	Method
[A] SALSA	FOR THE SALSA: Roast the garlic with salt and oil in aluminum foil at 400 °F until it is golden brown, about 45 minutes. Pan roast the chilies. Blend with the remaining ingredients and strain.
Tomato Red onion Chilhuacle negro Cascabel Cilantro Peach Garlic Yucatán oregano	FOR THE SORBET: Heat the water to 40 °C. Mix the sugar, glucose, isomalt, stabilizer mix, and salt, and then slowly pour the mix into the water, stirring constantly to prevent clumping. Continue heating until the mixture reaches 80 °C, and hold it for two minutes to allow the stabilizer to hydrate. Chill the mixture in an ice bath and age for 4 hours. Add the salsa and oil, and age overnight. Churn and reserve.
[B] SORBET	
242 g water 500 g salsa 140 g sugar 40 g glucose 40 g isomalt 4 g salt 7 g stabilizer mix (1.8 g gelatin, 1.2 g CMC, 1.0 g lecithin, 1.5 g guar, 1.5 g xanthan) 26 g olive oil	