Green Tea Sorbet

From the teas.co.uk wiki

A clean, dairy-free sorbet built on a strong, cold brew of Dragonfly Organic Pure Green Mountain, sweetened with a sugar syrup and sharpened with fresh lemon. The lemon is what keeps it bright rather than flat, and a small spoon of glucose syrup in the mix is the trick to a smooth scoop that does not turn icy in the freezer.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Green Tea Sorbet recipe. Canonical: https://teas.co.uk/recipes/green-tea/green-tea-sorbet/*

The key with frozen green tea is to keep the brew gentle. Made at 80C with a short three-minute steep and then chilled, the concentrate stays clean; freezing only sharpens any bitterness, so a long, hot steep would work against you here. You will need an ice cream maker for the silky texture, as without churning it sets closer to a granita.

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