

Blackberry Sorbet

Easy vegan blackberry sorbet recipe with just 5 ingredients. Refreshing dairy-free dessert perfect for summer.
Ready in 10 minutes plus freezing time.

10 min

PREP

10 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup blackberry
- 1 tbsp water
- 0.5 tbsp orange juice
- 0.5 tbsp brandy
- 1 pinch mint

Instructions

- 1 Prepare the blackberry mixture**

Add 1 cup blackberries, 1 tablespoon water, 1/2 tablespoon orange juice, and 1/2 tablespoon brandy to a food processor. Process until completely smooth, about 2-3 minutes, scraping down sides as needed.
- 2** Pour the mixture through a fine-mesh sieve into a bowl, pressing solids with a spoon to extract liquid and remove seeds. Discard solids.
- 3** Add 1 pinch of salt to the strained mixture and stir well to enhance the blackberry flavor.
- 4 Freeze the sorbet**

Transfer the mixture to a shallow, freezer-safe container and cover tightly with plastic wrap or lid. Freeze for 1 hour.
- 5** Remove from freezer and stir vigorously with a fork to break up ice crystals. Return to freezer and repeat this process every hour for 3-4 hours until sorbet is firm but creamy.
- 6 Serve**

Remove sorbet from freezer 5-10 minutes before serving to soften slightly. Scoop into chilled bowls and serve immediately.

Tips

For the smoothest texture, strain the blackberry mixture through a fine-mesh sieve before freezing to remove seeds, though leaving them in adds rustic appeal and extra fiber.

Chill your food processor bowl in the freezer for 30 minutes before blending to help keep the mixture cold and achieve better consistency.

Add a tablespoon of corn syrup or honey to prevent the sorbet from freezing too hard, as these help maintain a scoopable texture.

Taste the mixture before freezing and adjust sweetness as needed - remember that flavors become muted when frozen, so it should taste slightly sweeter than desired.

For professional-looking presentation, use an ice cream scoop dipped in warm water between servings to create perfect round portions.

Freeze the sorbet in a shallow, wide container rather than a deep one to speed up freezing time and create more even texture throughout.

If you don't have brandy, try substituting with blackberry liqueur, Grand Marnier, or even a splash of vanilla extract for different flavor profiles.

Make sorbet balls ahead of time by scooping onto a parchment-lined tray and refreezing - perfect for elegant individual servings at dinner parties.