



Rhubarb and Rose Water Sorbet with Rice Noodles

Ingredients:

2 ounces rice vermicelli
1 pound rhubarb stalks, preferably red, coarsely chopped
1/4 cup water
1 1/2 cups organic cane sugar
1 teaspoon sea salt
1 tablespoon rose water
3 tablespoons freshly squeezed lime juice, plus extra for garnish
Crushed pistachios, for garnish
Sour cherry syrup for garnish (optional)

Directions:

Put the vermicelli in a bowl. Bring a pot of lightly salted water to a boil, and pour over the vermicelli. Soak for 4 minutes, until tender. Drain and rinse under cold water. Cut the vermicelli into 1-inch lengths.

In a saucepan, combine the rhubarb with the water, sugar, and salt. Bring to a boil, stirring to dissolve the sugar. Cover and lower the heat to a simmer. Cook for about 10 minutes, until the rhubarb is very soft. Let cool completely.

Pour the rhubarb into a blender. Add the rose water and lime juice and blend until smooth. Stir the vermicelli and rhubarb together in a large bowl. Pour into a shallow baking dish and freeze, uncovered.

Rake the faloodeh with a fork after 2 hours to prevent it from freezing into a solid mass. Freeze and stir again after 2 hours. Repeat after another 2

hours, if necessary. The faloodeh will have a malleable consistency, somewhere between ice cream and sorbet, within 4 to 6 hours. Scoop it into serving bowls and top with pistachios and lime juice. Drizzle with sour cherry syrup, if desired. The faloodeh tastes best within 24 hours of being made.