

## rose petal sorbet recipe

1. Noun - Plural
2. Verb - Past Tense
3. Noun
4. Determiner
5. Noun
6. Noun
7. Noun
8. Noun
9. Noun
10. To
11. Proper Noun
12. Verb - Present Tense
13. Noun - Plural
14. Preposition Or Subordinating Conjunction
15. Noun
16. Proper Noun
17. Noun
18. Determiner
19. Preposition Or Subordinating Conjunction
20. Noun - Plural
21. Noun
22. Noun
23. Noun

24. Verb - Past Participle

25. Noun

26. Noun

27. Noun - Plural

# rose petal sorbet recipe

With kitchen \_\_\_\_\_  
Noun - Plural, \_\_\_\_\_  
Verb - Past Tense off the white \_\_\_\_\_  
Noun at the stem end of  
\_\_\_\_\_  
Determiner rose petal. With a mortar and \_\_\_\_\_  
Noun or in a \_\_\_\_\_  
Noun processor, \_\_\_\_\_  
Noun  
or process into a paste, gradually adding 1/4 cup \_\_\_\_\_  
Noun.

In a \_\_\_\_\_  
Noun saucepan, bring \_\_\_\_\_  
to to a boil. \_\_\_\_\_  
Proper Noun in \_\_\_\_\_  
Verb - Present Tense sugar  
until dissolved. Stir in the rose paste. Boil, without stirring, for 10 \_\_\_\_\_  
Noun - Plural. Remove  
\_\_\_\_\_  
Preposition or subordinating conjunction the \_\_\_\_\_  
Noun; cool for at least 1 hour.

Strain, reserving rose syrup. \_\_\_\_\_  
Proper Noun rose \_\_\_\_\_  
Noun. Squeeze \_\_\_\_\_  
Determiner juice  
\_\_\_\_\_  
Preposition or subordinating conjunction the \_\_\_\_\_  
Noun - Plural and strain; \_\_\_\_\_  
Noun pulp and seeds. Add 2-2/

3 cups orange juice and \_\_\_\_\_  
Noun \_\_\_\_\_  
Noun if \_\_\_\_\_  
Verb - Past Participle to the \_\_\_\_\_  
Noun syrup.

Transfer to a freezer container; cover and \_\_\_\_\_  
Noun for at least 8 \_\_\_\_\_  
Noun - Plural or until firm.