

VOGUE

Savory Sorbets for Summer: Bloody Mary, Coconut Dashi, and More

By Jenn Rice • July 24, 2017

It's hard to deny the appeal of an icy, refreshing treat on a hot summer day. But if a sugar-bomb cup of ice cream doesn't tickle your fancy, consider opting for a scoop of savory sorbet. While this is certainly not uncharted culinary territory, chefs this summer are taking the refreshing bite beyond slightly more expected flavors like basil and instead, offering up options like pickled green tomato, Bloody Mary, and even a delightfully unusual coconut dashi. Interested in a scoop or two? Here, six places to try these creations and two recipes easy enough to make at home:

Bloody Mary Sorbet at Center Bar

At Center Bar in New York City, Chef Michael Lomonaco's Ahi Tuna with Bloody Mary sorbet is in high demand. Textured more like a granita due to alcohol content, it's a beautiful, flavorful pairing. "The tuna tartare cries out for acidity, spiciness, fruit, and the cooling qualities of the granita, making the dish roundly resonate on the palate," he says, before noting that it also airs effortlessly with chilled shrimp, oysters, or clams on the half shell. (See below for the full recipe.)

Bloody Mary Sorbet Recipe

Ingredients:

4 oz. tomato juice
1 tsp. freshly grated horseradish
3 dashes Tabasco sauce
1 dash Worcestershire sauce
1 pinch celery salt
1 pinch ground black pepper
Splash of vodka

Directions:

Mix ingredients and pour into flat shallow cake pan. Freeze and stir occasionally to create a coarse texture. Serve in a shot glass or directly on the plate alongside seafood.