

### Award Winning Dorset Ice Cream

#### Joe's Cider Sorbet

The Purbeck Ice Cream team have been mixing, measuring and swirling some innovative new concoctions for 2011 to join the existing portfolio of entirely natural, farm made, great British and Multi Award Winning ice creams and sorbets made on the farm with fun, love and passion.

New this year is we introduce Joe's Cider Sorbet ~ A mouth watering taste experience with zero food miles using cider made on the farm by second son of the founders of Purbeck Ice Cream - Joe.

Joe has planted 250 traditional Dorset Cider Apple trees over the past 5 years on the farm that was originally grazed by the Purbeck herd of cows before being turned into an apple orchard. The orchard is grazed by Joe's sheep with a wide variety of trees growing including Dabinet, Yarlington Mill, Brown Snout and our very own favourite Dorset apple tree ~ Slack Ma Girdle.

Joe collects his apples from September each year and presses them ready to use either in his Cider or Juice. With the Cider close at hand, it was only a matter of time before the team began toying with the idea of using some of the pressed apples to invent a winning combination of Joe's Cider Sorbet! Now we have finalised the recipe to create a blend worthy to churn into Purbeck Sorbet using his Dorset apples gathered from the farm resulting in a delicious and refreshing taste extravaganza.

All Purbeck Ice Cream and Sorbet is made on the Dorset farm overlooking Corfe Castle in the rolling hills of Purbeck by a dedicated, small and friendly team using local fresh milk and thick double cream in for Purbeck Ice Cream and our farm fresh spring water in Purbeck Sorbets and only the very best natural ingredients with no artificial additives, no gluten, GMO's, eggs, no added colours or nuts and everything suitable for veggies!

Don't delay, enjoy today!

