



April 9, 2011 – December 17, 2011
 April 9 – September: Saturdays, 8:30 am to 12:00 pm
 October – December 17: Saturdays, 9:00 am to 12:00 pm

www.peachtreeroadfarmersmarket.com

Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

August 6th Chef Demo Justin Burdett of Miller Union

Melon Sorbet with Roasted Fig, Tupelo Honey and Sea Salt

serves 4

1 or more cantaloupe or Japanese melon juiced or pureed to equal 1 qt
 zest and juice of 1 lemon

1 tsp of kosher salt

1 cup of simple syrup

Tupelo Honey

Hidden Springs Farm

1 pint of figs split in half & roasted for 7 min at 325 to serve as garnish **Greenola Farm**
 Sea salt

Once you have made your melon juice or puree add zest and juice of 1 lemon 1tsp of kosher salt and 1 cup of simple syrup(equal parts water and sugar dissolved and brought to a boil) put in ice cream machine and spin for about 45 min until set up and put in freezer until ready to serve.

To serve, take a scoop of sorbet and put in a small bowl and add about 3 to 5 fig halves, drizzle with tupelo honey and sprinkle with sea salt.