

## ROASTED STRAWBERRY-BUTTERMILK SHERBET

*(adapted from [Bon Appetit, July 2013](#))*

4 cups strawberries (about 1 pound), hulled, halved or quartered

1/2 cup sugar

1/2 vanilla bean, split lengthwise

1 cup buttermilk

1/3 cup sour cream

Pinch of kosher salt

Heat oven to 425°. Combine strawberries and sugar in a 13 x 9 inches baking pan. Scrape in seeds from vanilla bean and add pod; toss to combine. Roast berries, stirring occasionally, until juices are bubbling, about 20 minutes. Let cool.

Discard vanilla pod. Purée berries, buttermilk, sour cream, and salt in a blender until smooth. Place in the fridge for several hours or overnight. Process mixture in an ice cream maker according to manufacturer's instructions. Transfer sherbet to an airtight container and freeze until ready to serve.