

Lemon Sorbet

The sorbet should be made a day in advance to allow time for freezing. Serve by itself or with fresh fruit.

Light Syrup

*150mL or more of water
½ cup sugar*

Over a low heat dissolve sugar in water and allow to cool.

Sorbet

*juice of 2 lemons
80g icing sugar*

Strain lemon juice to remove flesh and seeds. In a bowl combine juice, light syrup and icing sugar. Transfer to a freeze-proof container and freeze for several hours until solid. Remove from freezer and beat mixture in a blender or with a fork until light and fluffy. Refreeze and serve when frozen.