

Blood orange & grapefruit sorbet

1 Cut blood oranges and grapefruit in half and squeeze out their juices. I didn't want the grapefruit to overpower the blood oranges, so I decided for 300 ml strained blood orange juice and 200 ml strained pink grapefruit juice and it proved to be the perfect mix in the end.

2 In a pan mix the sugar with roughly 100 ml juice and heat while continuously stirring just until the sugar has completely dissolved. Mix with the rest of the juice and chill for a couple of hours.

3 Setup your ice cream machine according to the instructions and freeze the chilled mix. Makes an awesome palate cleanser in-between courses.



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Recipe source: own creation, inspired by [Upper Eat Side](#)

Prep time: 15min. plus chilling & freezing

Ingredients (5-7 scoops):

- * 300 ml freshly squeezed blood orange juice (4-5 fruits)
- * 200 ml freshly squeezed pink grapefruit juice (1-2 fruits)
- * 125 g caster sugar