

Three Berry Lime Sorbet

1 Defrost berries and rub them through a sieve to get rid of the seeds. Better wear an apron, fruit stains are a nightmare to ...

2 For the molasses: Put the water, the sugar and the lime zest into a pot and bring to the boil. Simmer for about 10 minutes, then let it chill. Add the juice of one lime.

3 Now add the strained berries to the cooled down syrup- fruit- mix, stir well and either put in a freezer or use an ice cream machine. If you choose to just put it in the freezer, make sure to check back with the sorbet every other hour to crush larger ice crystals and make a uniform slush. You'll also notice the color of the sorbet change, it will become lighter due to folding in some air. That's it, sit back and enjoy! O.



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Recipe source: Own creation

Required time: preparation takes less than 20 min., chilling/ freezer: at least 6 to 8 hours, chilling/ ice cream machine: ~45min-1h

Ingredients (serves 4-6):

- * 250g frozen raspberries
- * 100g frozen blackberries/ blueberries
- * 300ml water
- * 200g sugar
- * 2 limes, zested
- * juice of 1 lime