



## Limoncello & Mint Sorbet

Cooking Time: 24 hours

Serves: 4-6 people

### INGREDIENTS:

- 2 cups caster sugar
- 3 cups cold tap water
- Zest of 1 lemon
- 1 1/2 cup fresh lemon juice
- 1/2 cup limoncello
- 1/3 cup fresh mint leaves, bruised
- Pinch of salt

### METHOD:

1. Place KitchenAid Ice cream attachment into freezer overnight to chill.
2. Pour caster sugar and water into a saucepan and place on medium heat, simmer for 5-10 minutes occasionally stirring until sugar dissolves. Allow to cool in saucepan slightly.
3. Add lemon zest and juice, limoncello, mint and salt. When syrup cools to room temperature, pour liquid into a container to chill in the fridge overnight. Please note sugar syrup will thicken as it is cooling down.
4. When you are ready to churn sorbet, remove mint leaves from limoncello syrup and discard.
5. Place KitchenAid ice cream attachment on stand mixer as per instructions and trickle limoncello mixture gradually while mixer on lowest setting. Allow to churn on low speed for 20 minutes or until mixture firms.
6. Scoop mixture into a freezer safe container and freeze for a minimum 2 hours before serving.

### TIPS/SUBSTITUTIONS:

- *For a non alcoholic sorbet leave limoncello out of recipe and replace with more water to maintain the ratio.*