



My Notes

CLEMENTINE SORBET

150g golden caster sugar
4 clementines, finely zested
600ml clementine juice
150ml water
1 lemon, juiced

Put the sugar, zest and water into a saucepan, bring to the boil then simmer for 5 minutes. Let the syrup cool before adding the clementine and lemon juice. Pour into an ice cream maker and churn according to the instructions, or follow the *directions left.

Serve with...

FROZEN CLEMENTINE SEG-
MENTS DIPPED IN CHOCOLATE
AND TOASTED ALMONDS