



My Notes

LEMON SORBET

- 1 lemon peel finely diced
- 240ml water
- 120g sugar
- 120ml lemon juice
- 120ml fizzy water
- 1tsp lemon zest, finely grated

First make the lemon syrup by combining the diced lemon peel, still water and sugar in a saucepan. Bring to a boil, then reduce heat to medium and simmer for 5 minutes. Remove from the heat, and allow to cool. Strain the lemon syrup into a bowl and add the grated zest and mineral water. Pour into an ice cream maker, and churn according to the instructions. If you do not have an ice-cream maker follow the *directions opposite.

Serve with...

FRESH RASPBERRIES AND
DARK CHOCOLATE SHARDS