

DESSERTS

APRICOT SORBET

Ingredients (For 6 to 8 people)

- 1 l water
- 1 kg caster sugar
- 750 g (organic) fresh lemon juice
- Lemon zests

Preparation:

Wash and pit the apricots. Blend them in a blender to a fine purée.

Add the sugar, lemon juice and, optionally, a dash of sweet muscat wine.

Blend well and pour into an ice cream machine.

Freeze the sorbet in the freezer for at least 2 hours.

