

STRAWBERRY AND BASIL SORBET



Ingredients (For 4 people)

- 500 g strawberries
- 10 basil leaves
- 150 g caster sugar
- 2 dl water
- 1 lime

Preparation:

Cut the strawberries into quarters, removing the green tops, and placing the strawberries in a bowl.

Fold the basil leaves in half and finely mince them.

Combine the basil with the strawberries and add 75 g of sugar to the mixture in the bowl.

Fill a small saucepan with 2 dl of water and add the remaining 75 g of sugar. Bring to a boil. When the sugar has melted, remove from the heat and leave to cool.

Mix together the strawberries, basil and sugar, and incorporate the lemon juice. Blend the mixture and add the 2 dl of sweetened water. Mix well.

Fill the ice cream lolly moulds and leave to chill overnight in the freezer.

Tip: Coat the sorbet lollies with the topping of your choice: chocolate sprinkles, grated coconut, etc.

