

## Lemon Sorbet

Jacob · 29/09/2024

**Prep Time**

1 day 1 hr 15 mins

**Difficult**

Medium

**Servings**

6

**Description**

A lovely lemon sorbet made with finely diced lemon peel and lemon juice A great way cleanse your palate after a meal

**Ingredients**

- - 1 lemon's peel
- finely diced - 1 cup water - ½ cup sugar - ½ cup lemon juice - ½ cup carbonated mineral water - 6 strips of lemon zest
- for garnish

**Instructions**

1. Stir diced lemon peel
2. 1 cup of water
3. and sugar together in a saucepan; bring to a boil
4. then reduce heat to medium and simmer for 5 minutes. Remove from the heat
5. and allow to cool. Stir lemon syrup with peel
6. lemon juice
7. and mineral water together in a pitcher or bowl. Pour into an ice cream maker
8. and freeze according to the manufacturer's instructions. Garnish each serving with a twist of lemon peel. If you do not have an ice cream maker
9. you may freeze it in a tall canister. Freeze for 1 ½ hours. Remove and stir with a whisk. Return to the freezer and stir about once every hour for about 4 hours. The more times you stir
10. the more air will be incorporated
11. resulting in a lighter finished product. Cook's Note You can leave out the lemon peel if you prefer a smoother sorbet.If you do not have an ice cream maker
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