

Citrus Sorbet

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
lemon zest	1 TBLSP	4 to 5 lemons
lemon juice	1 ¼ cups	4 to 5 lemons
orange zest	½ tsp or more	1 large orange
orange juice	¼ cup	about half an orange
water	1 cup	
sugar	1 cup	

- In a small, heavy saucepan, combine the water and sugar, and bring to a boil. Boil, while stirring constantly, for about a minute, until the sugar dissolves, and the syrup is clear.
- Remove from the heat, add the citrus zests, and set aside to steep for 20 minutes. Then, pour into a bowl, cover, and chill in the refrigerator for 2 to 3 hours.
- Through a fine mesh strainer, pour the lemon & orange juice into a measuring cup to measure volume without the pulp. Add juices to the chilled syrup, and whisk together.
- Pre-chill the ice cream machine for 5 minutes.
- Pour the citrus syrup mixture into the ice cream machine, turn on the rotating paddle, and mix in the ice cream machine for 40 minutes.
- Turn off the ice cream machine, & remove the rotating paddle.
- Decant the sorbet, which will still be slushy, into an ice cream freezer container, cover, and freeze for at least 4 hours before serving. The sorbet will still be a bit slushy for 12 hours.