



Lemon Sorbet

🕒 20–30 Min   

Preparation

- 1 Combine the water, sugar, lemon sugar and Kotányi lemon Peel in a saucepan. Heat over medium heat, stirring occasionally, until the sugar has completely dissolved. Remove from the heat and leave the syrup to cool.
- 2 Strain the cooled syrup, then stir in the freshly squeezed lemon juice. Pour the mixture into ice cube trays and freeze overnight. If serving the sorbet in hollowed-out lemon halves, freeze those as well.
- 3 Once completely frozen, transfer the cubes to a high-speed blender and blend until smooth and creamy.
- 4 Serve in chilled lemon halves, glasses or bowls, and garnish with additional grated lemon zest if desired.

Ingredients 4 Portions

♦ = Kotányi Produkte

250 ml	Water
150 g	Sugar
50 g	Lemon sugar
1 tsp	♦ Lemon Peel, Chopped
250 ml	Freshly squeezed lemon juice (from 4–5 lemons)

