

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)