

Lemon sorbet

Ice-cream maker

Ingredients

SUGAR SYRUP

- **200 ml** water
- **100 g** sugar
- **30 g** dextrose (glucose powder)

ALSO

- **150 ml** lemon juice (from about 7 lemons)
- lemon zest to taste
- optional: **1** egg white

Method

1. Put the water, sugar and dextrose in a saucepan and bring to the boil.
2. Let the sugar syrup boil for 2 minutes, then leave to cool.
3. Mix the sugar syrup with the lemon juice and, if you like, the zest.
4. Churn the mixture in the ice-cream maker until it becomes sorbet.
5. For a lighter sorbet, add a whisked egg white towards the end of churning.
6. Keep the sorbet in a container in the freezer until serving.

EQUIPMENT

Saucepan, citrus press, zester, ice-cream maker, freezer container

> **Tip:** The sorbet is at its best if you make the mixture a day ahead and keep it in the fridge so the flavours can develop.