

strawberry sorbet

INGREDIENTS

500g strawberries
freshly squeezed juice of one lemon
freshly squeezed juice of one orange
250g caster sugar

DIRECTIONS

Hull the strawberries and purée them with the orange and lemon juice by processing them briefly in a blender or food processor, then sieve the purée. Stir in the sugar. Let the mixture stand for an hour or two to allow the flavour to develop, stirring it from time to time until the sugar has dissolved completely.

Freeze the mixture in an ice-cream maker until thick and smooth. Alternatively, freeze in a shallow container until frozen but not hard. Turn out into a deep bowl, break up and beat with an electric beater until smooth. Freeze until firm.

Serve on its own or with strawberries. Extra delicious served with meringues.