

Berry Sorbet

Ingredient

- 1 bag (14-24oz) of frozen mixed berries
- 1 cup Sugar
- 1 cup Water
- ½ Lemon
- Mint for garnish

Directions

We need to make the syrup first, so take a saucepan and add the water and sugar. Let it come to a boil over medium heat. Once the sugar has dissolved completely take it off the heat and cool.

In a blender, put in the frozen berries (thaw prior), syrup mixture and lemon. Blend until smooth. Line a baking sheet with parchment paper and pour the mixture on top. Place it in the freezer and let it set.

Take it out of the freezer and break the solid puree into pieces and put it in the blender. Blend until smooth.

For better results, pour the smooth mixture back on the parchment sheet and freeze it one more time. Again break it in pieces and blend until smooth.

Scoop the sorbet onto glasses and put a spring of mint for garnish.