

CUCUMBER SORBET*



PREP TIME
20 mins

COOK TIME
20 mins

SERVINGS
1/2 cup

**Requires overnight refrigeration for best results.*

INGREDIENTS

SORBET

- 2 Cucumbers (600g)
- Juice and zest of 1 lime
- 150g sugar
- 4 sprigs mint
- 200ml water

OPTIONAL GARNISH

- Fresh Cut Watermelon and/or other melon
- 4-5 Mint leaves
- Juice of ½ Lime
- Chile Powder

INSTRUCTIONS

1. Peel and seed cucumbers. Chop into chunks and freeze overnight.
2. Boil water and sugar together until dissolved to make a syrup. Add mint and cool.
3. Place frozen cucumbers, lime juice and zest, and mint syrup in blender.
4. Blend on high until smooth.
5. Freeze Mixture in ice cream maker according to your machine's instructions.
6. If you don't have an ice cream machine, transfer mixture to food processor and freeze for 30 min or until ice crystals begin to form, but mixture isn't fully frozen. Process on high until smooth. Repeat freezer step if necessary.
7. Serve in frozen bowls.

Optional: Garnish with Melon slices, lime, chile powder, and mint.