



RASPBERRY MINT SORBET

INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1/4 cup Urban Greens mint, roughly chopped
- 3 cups fresh raspberries
- 1/4 cup lemon juice

PROCEDURE

- 01** In a medium saucepan warm the water, sugar, and mint over medium-high heat, whisking until the sugar is dissolved. Remove from heat once all the sugar is dissolved. Allow to steep at room temperature for 20-30 minutes, then chill in the refrigerator.
- 02** Puree the raspberries and the lemon juice in a food processor or blender until smooth.
- 03** Using a fine mesh sieve, strain the raspberry puree into a medium bowl, being sure to press down on the raspberries to extract as much liquid as possible.
- 04** Once the mint syrup is thoroughly chilled, strain through the mesh sieve, and combine the strained mint syrup with the raspberry puree.
- 05** Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions.
OR Pour the mixture into a shallow freezer-safe container and freeze for at least 3 hours. When ready to serve, you may need to give it a quick blend in the blender or processor to make it easier to scoop!