

# *Lemon & Lime Sorbet*

## **Day 1**

Put sorbet mixer bowl in freezer.

Make 250 ml Syrup using 250 ml water & 200 g fine sugar.

Put sugar and water into a stainless steel pan, and bring to the bowl stirring constantly. Skim off any froth that appears on the surface. Allow to boil for 1 minute. Take the pan off the heat. Allow to cool, then put in a bottle (of about a litre) in the fridge overnight.

## **Day 2**

Make Sorbet!

Pour 90 ml of lemon juice and 90 ml of lime juice into the bottle containing the syrup and shake well. In a measuring jug, beat one egg white to the firm & peaky stage, and then using a fine metallic hand whisk, pour the lemon/lime/sugar syrup mixture onto the beaten egg white mixing well.

Turn on your sorbet maker, and pour the mixture into it. It should freeze within about 30 minutes. Put into a container in the freezer until required.

Serve with a sprig of mint and a glass of frozen Vodka (to make it a *Coupe Colonel*)

Bon fin de repas!

*La Belle Demeure, Dordogne*