

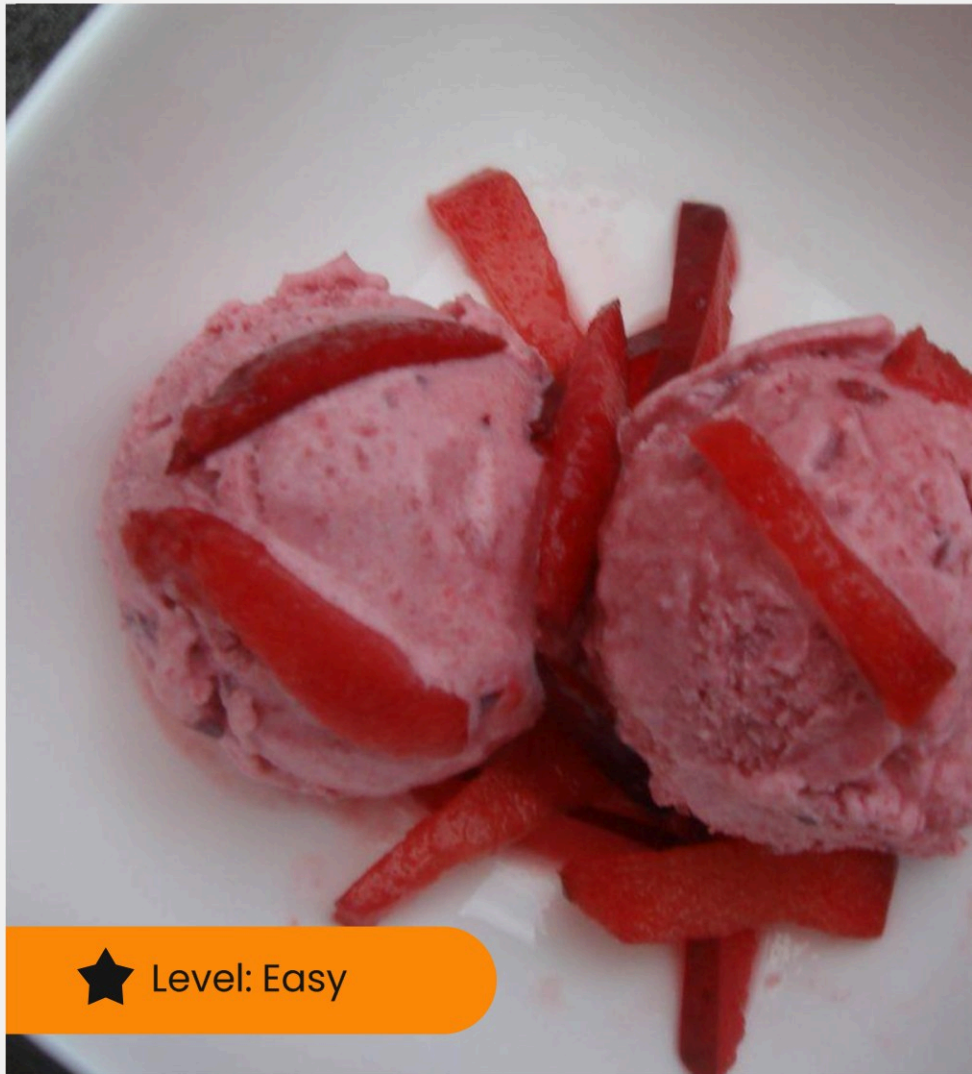
Blood Plum Sherbet



Serving: 6-8



Cooking Time: 10 mins



INGREDIENTS

2 cups Plum puree from 6-8 (or as many as it takes to yield 2 cups puree once its strained) very ripe preferably organic blood plums washed well, pits removed and chopped into quarters skin and all. Chop the plums into a bowl so you retain all the juices

3/4 cup Super fine sugar, if you don't have superfine its ok use regular sugar (Add more if needed depending on how sweet you like it).

1 cup Cold Whole milk

Pinch of lime zest (one swipe on the microplane) to brighten Optional

2 Blood plums peeled and sliced

1 teaspoon Sugar

PREPARATION

1. Place the plum quarters with retained juice, lime zest and sugar in the food processor and puree until smooth.
2. Pour through a sieve into a mixing bowl and using a whisk beat in the milk adjust for sweetness how much sugar you add depends on the sweetness of the plums.
3. Refrigerate until very cold at least 40 degrees. When cold pour into your ice cream maker and churn until the consistency of soft serve ice cream.
4. Place in container and freeze until it's a scoopable consistency about 2 hours. While sherbet is freezing peel and slice your plums, sprinkle with the sugar and refrigerate until ready to serve

★ Level: Easy