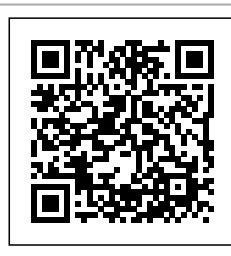


# Peach Sorbet



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 40 minutes**

**Cook Time: minutes**

## Ingredients

- 6 Ripe Peaches
- Juice of 1 Lemon
- 1/4 cup of Sugar
- 1/4 cup of Water

1) In a small saucepan, add the sugar and water and bring to a boil, cook the mixture long enough to melt the sugar, remove from the heat and allow to cool completely.

2) Bring a large pot of water to a simmer. Drop the peaches in the simmering water and cook for about a minute or until the skin starts to peel slightly where you marked them, plunge into ice cold water so stop them from cooking.

3) Halve the peaches and remove the stone, place them in a food processor or blender along with the lemon juice, sugar syrup and a pinch of salt and puree until smooth.

4) Pour mixture into the insert of your ice cream machine and freeze according to manufacturer's instructions.

