

Lemon Sorbet



Ingredients:

6 lemons
500g (1lb) sugar
5 litres (1 ¼ gallon) water
2 egg whites
Ice-cream machine

Preparation:

Grate lemon rinds very finely, avoiding the white layer of the skin. Squeeze lemon juice and mix with the grated rinds in the same dish. Then make a syrup by boiling sugar and water for 5 minutes. Let the syrup cool. Add lemon mixture and egg whites to the syrup and place in your ice-cream machine for about 15 minutes. Serve.

Makes 6 servings

