FRESH & COOL

Lime and Coconut Sorbet

PREP	COOK	SERVES
15 min	5 min	6

Vegan Vegetarian

A creamy, sharp and cooling sorbet made with coconut milk and plenty of lime. No eggs, no dairy.

Ingredients

- 400 ml full-fat coconut milk (1 can)
- 150 g caster sugar
- 100 ml water
- Zest of 3 limes
- Juice of 4 limes (about 100 ml)
- A pinch of salt

Method

1. Heat the sugar and water in a small pan until the sugar dissolves. Let it cool.
2. Whisk the syrup with the coconut milk, lime zest, lime juice and salt. Chill for 1 hour.
3. Churn in an ice cream machine for about 25 minutes. Without a machine, freeze in a shallow tub and whisk every 45 minutes for 3 hours.
4. Freeze until firm. Take it out 10 minutes before scooping.

> **Cook's tip**
>
> The pinch of salt makes the lime taste brighter. Do not leave it out.