



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Pride in Bloom Sherbet

Ingredients

- 1 cup heavy cream
- 1 cup unsweetened coconut milk
- 1 cup ice
- ½ cup sugar
- Juice and zest of 1 large lemon
- Juice and zest of 1 large navel orange
- 1-14oz can sweetened condensed milk
- 1 handful edible flowers

Directions

Place the heavy cream into the bowl of an electric mixer and whip at medium high speed until soft ribbons begin to form. Mix in the sweetened condensed milk until just combined, about 15 seconds.

Place the juices/zest, coconut milk, sugar, and ice in a blender. Set on smoothie or ice crusher setting and blend until the ice is no longer solidified. Pour the juice mixture into the cream mixture. Mix until just combined.

Pour 2 cups of the mixture into a freezer safe container. Sprinkle or lay half the flowers on top of the mixture. Carefully drizzle the rest of the mixture over the flowers. Lay the remaining flowers on top. Using the back of the spoon, carefully press each of the flowers pushing each one just below the surface of the mixture so it looks as if they are floating near the top.

Cover and place the container in the freezer for at least four hours to overnight before serving.

4 ounce serving
\$4.00 plus tax