



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Lemon Berry Sorbet

Ingredients

- 2 Tbs lemon zest
- 1 ½ cups water
- 1 cup sugar
- ½ lemon juice
- ½ cup blueberries or blueberry jam
- ½ cup strawberries or strawberry jam

Directions

Place the water and sugar in 2-quart sauce pan. Stir to dissolve the sugar and bring to a boil. Turn off the heat source and allow it to cool completely. Pour into a freezer safe container. Stir in the lemon zest and juice. Give it a taste. If you prefer a stronger lemon flavor, stir in another tablespoon or two of lemon juice at this time. Freeze for two hours.

Using a hand mixer, blend the sorbet for a few seconds breaking up any ice crystals that have formed. If you're using a square or rectangular container, run a spatula or butter knife along the sides of the container to incorporate the hard-to-reach corners. Cover and place back in the freezer for a half hour. Blend it again with the hand mixer. Freeze for another half hour. The sorbet should now be frozen enough to scoop.

Grab another freezer safe container. Place 4 or 5 scoops of sorbet into this container. Mash down slightly. Drizzle a few spoonfuls of blueberry and strawberry jam over the sorbet allowing them to fill in the crevices. Add another few scoops of sorbet, mashing slightly. Then drizzle more of the jam on top. Repeat these steps until you've used all the sorbet and compote. Freeze for a half hour or until ready to eat.