



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Sweet Kiwi Serrano Sorbet

Ingredients

- 10 ripe kiwi, peeled
- 2 serrano pepper, deveined and seeded
- 1 cup water
- 1/2 cup sugar

Directions

Cut the kiwi into one-inch pieces. Place the kiwi on a freezer safe tray spreading them out evenly then place the tray in the freezer for a couple hours until frozen solid.

While we're waiting for the kiwi to freeze, let's make our simple syrup. Place the water and the sugar in a small saucepan. Stir to dissolve the sugar and bring to a boil. Remove from heat and allow the syrup to cool completely. Transfer the cooled syrup to a blender along with the kiwi. Puree until smooth.

Transfer the mixture into a freezer safe container. Freeze for two hours. Run a butter knife around the inside of the container to release the sorbet that has already hardened. Using a hand mixer or submersion blender, blend the sorbet thoroughly for a few seconds breaking up any ice crystals that may have formed. Cover and place back in the freezer for another hour then blend the mixture again with the hand mixer until smooth. Repeat this step two to three more times over the next two to three hours until it has a scoop-able consistency. Enjoy!