

Calamansi Sorbet



Level: Easy
Serves: 6

Prep Time: Overnight
Cooking Time: 5 minutes



Simple Syrup:

1 cup white granulated sugar
1 cup water

Other ingredients:

2 tsp. calamansi zest (see Notes below)
2/3 cup freshly squeezed calamansi juice (from about 15 ripe fruit)
1 cup water

For the simple syrup: In a small saucepan add the sugar to the 1 cup of water. On medium heat, stir the mixture until the sugar is dissolved, about 2 to 3 minutes. Cool completely.

In a medium bowl, add the cooled simple syrup, zest, calamansi juice, and 1 cup water. Cover and refrigerate to chill overnight. Strain mixture through a fine mesh sieve and freeze in an ice cream maker according to the manufacturer's instructions, about 20 to 25 minutes. Place sorbet in an airtight container and freeze for at least 3 hours before serving.

Notes:

- Zest the calamansi before squeezing the juice from the fruit.