



## **MANGO SORBET WITH MINT**

---

### **INGREDIENTS**

- 100 g sugar
- 100 ml water
- 3 ripe mangos, removed from skin and cut into cubes
- 1 lime, juiced
- Small handful of mint leaves to garnish

---

### **METHOD**

1. Pour the water and sugar into the saucepan and set over high heat. Stir and bring to the boil. Reduce the heat and simmer for 2–3 minutes or until the sugar has dissolved. Set aside and let it cool down completely.
2. Place the mangos, cold sugar syrup and lime juice into a blender and puree until very fine.
3. Pour the mango mixture into the mixing bowl and place in the freezer for about 4 hours. Stir vigorously every 30 minutes.
4. Scoop and arrange into bowls. Garnish with mint and enjoy!