

Rainbow Sorbet

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  3 h

Serves:  60

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

A light and elegant frozen dessert for your special celebration. This recipe yields many servings.

Ingredients (15)

Lemon Layer

- 4 cups boiling water
- 4 packages **Gefen Lemon Jello**
- 4 cups pineapple juice
- 4 cups orange juice
- 1 cup sugar

Mango Layer

- 4 cups boiling water
- 4 packages **Gefen Orange Jello**
- 1 cup sugar
- 4 cups mango nectar
- 4 cups orange juice

Raspberry Layer

- 4 cups boiling water
 - 4 packages **Gefen Raspberry Jello**
 - 1 cup sugar
 - 4 cups **Kedem Grape Juice** or other dark grape juice
 - 4 cups orange juice
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Start Cooking

Prepare the Sorbet

1. Dissolve lemon jello and sugar in boiling water. Add juices. Place bowl into freezer.
2. Repeat for the other two layers, freezing each bowl separately.
3. When the first mixture is semi-frozen, blend it and pour into five 10-inch bundt pans. Freeze for 30 to 60 minutes. Repeat procedure for other two layers, pouring atop the first layer in the bundt pans.

Note:

May also be prepared in mini bunt pans for individual servings. To remove sorbet from pans, place directly under hot tap water for one minute until sorbet loosens. Remove from pans and freeze immediately to preserve shape.

Credits

Photography and Styling by Peri Photography