

Limonana Sorbet

Recipe By *Brynie Greisman*



Cooking and Prep:  8 h

Serves:  10

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian,

Gluten Free, Vegan

Source: Family Table by

Mishpacha Magazine

Limonana is a frosty summer beverage that's a classic favorite in Israel. It's a sweet, refreshing slushy drink made with lemon and mint. Here, I've taken it to the next level and made it into a sorbet. I used my new mint plant, so the herbs would be very fresh, and we couldn't get enough of it!

Ingredients (7)

Main ingredients

- 2/3 cup sugar
- 1 and 2/3 cups water, divided
- 1 cup + 1 tablespoon freshly squeezed lemon juice
- 3/4 cup loosely packed mint leaves, plus more for garnishing
- 1 teaspoon lemon zest, or to taste (do not omit)

1 cup ice cubes

hollowed-out lemon halves, for serving (optional)

Start Cooking

Prepare the Limonana Sorbet

1. In a small pot, heat sugar and 2/3 cup water until sugar is dissolved. Stir, if necessary, to help sugar melt.
2. Cool. Pour liquid into blender cup, or into food processor fitted with the knife attachment. Add rest of ingredients and blend until slushy. Pour into a large container and freeze overnight.
3. Cut frozen mixture into chunks and process in small amounts until entire mixture is blended again. (This gives it the sorbet texture.) Freeze until serving.
4. Remove from freezer a few minutes before serving just to soften slightly. Serve small scoops in lemon halves, if desired. Top with a mint leaf.

Note:

Lemons that are room temperature or warmed in the microwave yield more juice.

Tip:

This can be served in tiny cups as an elegant palate cleanser.

Credits

Styling and Photography by Chavi Feldman