

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



CHERIMOYA SORBET

4 cups cherimoya pulp, seeds removed
1 Tbs. fresh lime juice
1 Tbs. honey

Puree the cherimoya pulp with the knife blade in a food processor or blender. Add lime juice and honey and thoroughly mix. Pour mixture into divided ice-cube trays or into an 8-inch square pan. Freeze until almost firm.

Place cubes or large pieces into processor bowl and use knife blade until the mixture is fluffy, but not completely thawed. Pour mixture into ice cube trays or individual serving dishes and freeze to firm.

To serve: Allow the sorbet to soften a minute or two in the serving dishes, or place four or five sorbet cubes into each serving dish and gently break them.

Serves 4



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

