



# LYCHEE AND LIME SORBET

SERVES 6



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## Ingredients

2 tins of lychees in syrup

50g caster sugar

1 egg white

1 lime, zested and juiced



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## Recipe

- 1 | Drain the syrup from two tins of lychees into a saucepan.
- 2 | Add the sugar and dissolve over a gentle heat. Boil for 1 min.
- 3 | Blend the lychees in a blender until finely.
- 4 | Pour in the lime juice and syrup into the blender whilst it is on.
- 5 | Tip into container and freeze for at least 6 hrs until solid.
- 6 | Break up the frozen mix, then return to the blender.
- 7 | Tip in the egg white and whizz until thick, pale and smooth. Add zest of the lime.
- 8 | Put back into the freezer for at least 1 hour before serving.



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## Cost

Lychees - £2.38

Caster sugar - 44p

Egg - 8p

Lime - 30p

TOTAL - £3.92

