

# Lychee Sorbet

**Serves:** 4

**Prep time:** 10 minutes + freezing time

**Cook time:** 0 minutes



2 serves per portion

## Ingredients

2 560g cans lychees, drained (reserve juice of one can)

1 lime, peeled and halved

1 tablespoon honey

10 mint leaves

1 egg white (optional)

Lime zest for serving (optional)



Discretionary Food

## Method

COMBINE the drained lychees, juice of one can, lime, honey and mint leaves into a food processor or high-speed blender and blend until fairly smooth.

TRANSFER to a container and freeze for at least 6 hours or until solid.

BREAK up the frozen mixture and add it back to your food processor or blender. Add in the egg white and blend until thickened.

POUR back into the container and freeze overnight or until solid.

SERVE topped with a sprinkling of lime zest (optional).

*Note:* If you would like to omit the egg white, the flavour will remain the same, however the texture might be grainier.

If you have a powerful blender, you can use frozen lychees and/or ice to make an instant sorbet!

*Recipe courtesy of the Country Kitchens team*