

Foodnity Recipes

Homemade Strawberry Sorbet Recipe

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 pounds fresh strawberries, hulled
- [ ] 3/4 cup granulated sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1/2 cup water

Optional Add-ins

- [ ] 1 tsp finely chopped mint leaves
- [ ] 2 cups ice (if not using an ice cream maker)

Instructions

1. Wash and hull the strawberries, then slice them into halves.
2. Combine strawberries, sugar, lemon juice, and water in a bowl; stir and let sit for 10 minutes until the berries release their juices.
3. Blend the mixture until completely smooth; taste and adjust sweetness or acidity if needed.
4. If using a machine, pour the puree into the chilled bowl and churn according to the manufacturer's directions until thickened.
5. Without a machine, add ice to the blender with the puree and pulse until a slushy texture forms, then transfer to a freezer-safe container and freeze for 20-30 minutes, stirring occasionally.

Nutrition per serving

120 kcal	2 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra shine, stir in a teaspoon of corn syrup right before the final freeze.
- Serve in chilled glasses to keep the sorbet from melting too quickly.
- A pinch of sea salt can enhance the strawberry sweetness.